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Meat Packing and Allied Industries

Volume 80

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Supremacy Held By The "BUFFALO" Silent Meat Cutter

*Result of 60 years' experience
in building better sausage machinery!*

THE best way to judge the value of any machine is to find out who uses it.

"BUFFALO" Silent Cutters are today producing highest quality sausage at least possible cost in the plants of the most prominent sausage makers in America.

The majority of them have been "BUFFALO" Users and boosters for years and years. They recognize its supremacy; they buy it even after trying other makes and types of cutters, proving that new developments and improvements in the "BUFFALO" are not only keeping pace but are usually a step ahead of the demands and requirements of modern sausage making.

What This Supremacy Means To You!!

The latest, improved "BUFFALO" Silent Cutters embody features of design that half a century of scientific study and engineering skill have proved to be the most practical, economical and efficient in the production of quality sausage.

The cutting and mixing principle of the "BUFFALO" has stood the test of time and today is acknowledged far ahead of



THE sensational new "BUFFALO" Self-Emptying Silent Cutter with bowl raised and lowered by compressed air. Cuts, mixes and empties a batch of meat in 5 minutes, without touching the meat by hand. Complies with most rigid Government Inspection for safety and sanitation!

all others. Experts—practical men—confirm this statement!

Lifetime Service!

Therefore, to every sausage maker who believes that better machinery is the way to increased business and greater profits, we say: Buy a "BUFFALO" and you buy lifetime satisfaction; a strong, sturdy machine, built to the highest standards of quality, by a firm whose leadership is acknowledged by leaders in the industry it serves.

JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

*Manufacturers of the world-famous line of "BUFFALO" Silent Cutters, Mixers,
Grinders, Air Stuffers and the Schonland patented Casing Puller*

BRANCHES: Chicago, Ill., U. S. A.

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THE NATIONAL Provisioner

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 80. No. 15

APRIL 13, 1929

Chicago and New York

Plan to Outlaw Unfair Practices in the Meat Packing Industry

*Institute of American Meat Packers Lays
Plans for a Trade Practice Conference
For the Benefit of the Entire Industry*

Unfair and uneconomic practices that have arisen in the packing industry in the course of competition are to be outlawed. A definite effort to eliminate them—an effort in which the cooperation of the government will be asked—is being launched by the Institute of American Meat Packers.

F. Edson White, Chairman of the Commission on Elimination of Waste, will direct it.

The packing industry is renowned for its efficiency, not for its waste. But uneconomic and unfair practices are present in the packing business, as they are present in other large industries. Several industries are taking, or have taken, steps to wipe out these practices through the medium of trade practice conferences.

The packing industry expects to have such a conference, as a result of a resolution passed by the executive committee of the Institute of American Meat Packers. The general purpose of this conference will be to promote fair, ethical and economic practices within the industry. Certain specific practices in the merchandising branch of the business will be dealt with.

That a request be made to the Secretary of Agriculture to call

a trade practice conference in the packing industry first was proposed by Wm. Whitfield Woods, president of the Institute, at the Institute's convention last fall. The executive committee subsequently placed its approval on this proposal.

However, before wasteful practices can be condemned and wiped out they must be identified and analyzed. That is the task of the

Institute's Commission on Elimination of Waste, of which F. Edson White is chairman, and of the sections and committees allied with the commission.

For the purpose of proposing a program for the conference and drawing up resolutions to be placed before it, a one-day meeting of the Commission on Elimination of Waste has been called for May 24, at Chicago, by the chairman.

The full personnel of the commission is as follows:

Commission on Elimination of Waste

Chairman, F. Edson White.

Members-at-Large.

M. F. Cudahy,	Cudahy Bros. Co.
C. J. Faulkner, Jr.,	Armour and Co.
Myron McMillan,	J. T. McMillan Co.
J. P. Murphy,	Blayne-Murphy Co.

Henry Neuhoff,	Neuhoff Pkg. Co.
John W. Rath,	Rath Pkg. Co.
John Roberts,	Miller and Hart.
G. C. Shepard,	The Cudahy Pkg. Co.

Thomas E. Wilson, Wilson & Co.
Section on Wastes in Raw Materials
and Supplies.

R. W. Carter,	Swift & Company.
Joseph B. Rogers,	Swift & Company.
Willard C. White,	Armour and Co.

Section on Wastes in Plant Operations.

R. F. Eagle,	Wilson & Co.
H. P. Henschien,	H. Peter Henschien.
H. J. Koenig,	Armour and Co.



F. EDSON WHITE.

Section on Wastes in Accounting and Finance.

L. B. Dorr, Jacob Dold Pkg. Co.
G. M. Pelton, Swift & Company.
Section on Wastes in Distributing and Selling.

I. M. Hoagland, Armour and Co.
A. A. Millett, Swift & Company.

Preliminary to the meeting of the Commission on Elimination of Waste, there will be a meeting on April 24 of the Committee on Distribution Problems, of which I. M. Hoagland is chairman. The full personnel of the committee is as follows:

Committee on Distribution Problems.

I. M. Hoagland, Armour and Co.
Chairman,
B. A. Braun, Jacob Dold Pkg. Co.
T. P. Breslin, Standard Pkg. Co.
W. F. Du Bois, Jos. Phillips Co.
C. J. Faulkner, Jr. Armour and Co.
Frank M. Firor, Adolph Gobel, Inc.
Henry Fischer, Henry Fischer Pkg. Co.
Severin L. Frey, L. A. Frey & Sons.
R. H. Gifford, Swift & Company.
G. H. Johnstone, Armour and Co.
George N. Meyer, Fried & Reineman Pkg. Co.
A. A. Millett, Swift & Company.
R. W. Moody, The Cudahy Pkg. Co.
Chester G. Newcomb, Lake Erie Pro. Co.
W. F. Schludenberg, Wm. Schludenberg.
F. M. Tobin, T. J. Kурдле Co.
T. E. Tower, Rochester Pkg. Co.
Horace O. Wetmore, Sullivan Pkg. Co.
H. P. Wetsell, Wilson & Co.
Kingan & Co.

Members of these two groups, and members of the Institute's Regional Committee, have been urged to survey the industry carefully and to bring forward for the attention of the Commission on Elimination of Waste any practices in the packing industry which they consider wasteful or uneconomic, and to propose to the commission at its meeting that resolutions be recommended condemning such practices. Members of the Institute also are invited to submit suggestions.

In writing members of the commission with reference to the meeting in May, Mr. White stated:

"A very important responsibility has been given to us. This is an opportunity to render a remarkable service to the entire industry. We may be able to eliminate wastes that are adding millions of dollars to our collective costs of doing business. Surely such an effort is important enough to warrant the earnest study and counsel of each of us."

Two well-known and well-informed men have been invited to speak at the meeting of the commission. These men are Hugh P. Baker, manager of the Trade Relations Department of the Chamber of Commerce of the United States of America, and Ernest F. DuBrul, secretary of the National Machine Tool Builders' Association. They are familiar with the accomplishments of other industries and with the aims of the packing industry, and will discuss the benefits of waste elimination and of a trade practice conference.

Following the meeting of the commission, the procedure will be:

Resolutions tentatively approved by the commission will be discussed with members, by mail or in regional meetings, and revised. The revised resolutions will then be submitted to the executive committee.

After the executive committee has reached an agreement on resolutions declaring certain practices unfair or uneconomic, the chairman of the board will be asked to call a meeting of the Institute, and the Secretary of the U. S. Department of Agriculture will be asked to call a trade practice conference of the industry.

The resolutions submitted to the membership will thereafter be offered for adoption, modification or rejection by the conference, if granted, and by the Department. Each packer will have the right to subscribe or refuse to subscribe to any of the resolutions. The rights of every packer are fully protected by the procedure followed.

Wasteful and uneconomic practices in all branches of the industry—buying of raw materials, including livestock, processing and packing of products, distribution, merchandising and advertising—are considered within the scope of the proposed trade conference. Members are urged to survey the entire industry carefully and critically in formulating their recommendations.

In his letter to the commission, Mr. White called attention to the fact that individuals need not be identified with the proposals which they bring forward. Any packer who so wishes may send his recommendations to the Institute in advance for presentation to the meeting by a member of the staff.

WHOLESALEERS FACE PROBLEMS.

The final meeting of the National Wholesale Conference, which for the past year has been considering questions vital to the wholesaler, will be held in Washington, April 26 and 27, just prior to the annual convention of the Chamber of Commerce of the United States.

As the wholesaler is facing a changing battlefield, he is asking himself many questions, among which are the following:

What can the wholesaler do to help his customer, the independent merchant, meet changing competition?

Shall the wholesaler stick to wholesaling or shall he function as a banker in extending loans to manufacturers?

Is it better for the wholesaler to deal only in merchandise for which he is the exclusive or selected agent?

Shall sales terms be used as inducements to buy?

What are the definite, profitable functions of the wholesaler?

Are these functions breaking down?

Can profitable trading areas be scientifically determined?

What is the minimum size of the profitable order?

What is a profitable customer?

These questions have been under study by the Conference during the past year.

Paul I. Aldrich, Editor of THE NATIONAL PROVISIONER, is a member of Committee III of the Conference, which has devoted its attention to "business analyses."

STANDARDS IN MEAT INDUSTRY.

Failure of meat purchases to give customers satisfaction in keeping with their cost is believed by C. E. Gibbons, senior marketing specialist of the U. S. Bureau of Agricultural Economics, to be the reason why meat consumption is falling considerably short of its maximum possibilities.

The use of universal standards in all branches of the livestock and meat industry would result ultimately in increased consumption through the ability of consumers to buy meats according to specified grade, Mr. Gibbons says. At the same time, it would effect economies in production and distribution costs.

This authority is of the opinion that unless the consumer can obtain meat which in all essential respects comes up to his requirements and expectations, he is likely to use less and less of this commodity and may eventually turn his attention largely to other food products.

Solving the "Meat Type Hog" Problem

Experiments Conducted by University of Illinois Show That Intermediate Type Hog Seems Closest to the Packers' Ideal

The packer wants a "meat type" hog. Also, he wants a hog that will not yield such a high percentage of fat.

Can the producer afford to raise such hogs? Does it cost more to raise a lean, well-finished hog than it does to produce the heavy fat hog or the more rangy type?

These are some of the questions the University of Illinois started out to answer in its hog type experiments. These experiments have continued over a period of years, and 236 hogs were used, most of which were slaughtered when they reached 225 lbs. weight.

Five types of hogs were included — "very chuffy," "chuffy," "intermediate," "rangy" and very rangy." The names of each of these types indicate the character of the hog.

Testing to Find Right Type

The hogs were fed the same rations in different ways, and most of them thus rationed produced cuts that were too fat. The "very rangy" hogs produced too large a percentage of feet and picnics. Some of the types that produced hams of excellent form showed altogether too much fat in the belly.

All things considered, the "intermediate" type came nearest to the ideal packer type hog of any of the so-called "lard" breeds. Fortunately, the larger percentage of the hogs now produced in the country are of this type and they make as fast and as economical gains as any other.

A description of the various types of hogs, the methods of handling, and the kind and quality of cuts produced by each are shown in some detail in the following outline of the experiments, made by Prof. Sleeter Bull of the University of Illinois, Urbana, Ill., under whom the experiments were conducted.

These experiments are of special interest to packers. They give him authoritative data on which he can base his urge to

Briefly, it may be repeated that the consumer, and hence the packer, demands a hog which will dress a firm carcass, which will cut out small lean cuts, a high percentage of belly, loin, and ham of good quality, and a minimum amount of lard.

Problem Is Perplexing.

This is a difficult order for the hog man to fill. He can easily supply a hog which will cut out a large proportion of bacon, loin and ham of the desirable size. However, he cannot supply a hog with little fat which will cut out a bacon belly of proper quality.

Unfortunately, all our present types and breeds of hogs lay fat on their backs at the same time they put it on their bellies. Hence, if the hog man produces a belly which will sell for thirty-five cents a pound, he must accompany it with a fat back worth only nine cents.

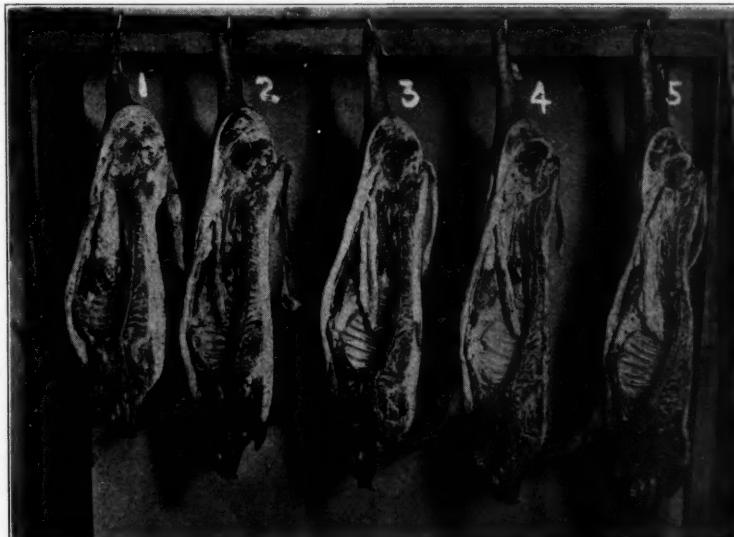
A finished hog produces somewhat similar amounts of bacon and fat back. Unfortunately, when the amount of fat back in the hog is reduced, the amount of bacon belly is not only reduced along

with the back, but the actual value of the belly is also reduced until, in very thin or "skippy" hogs, the belly is worth no more per pound than the fat back. It is also unfortunate that all of our present types of hogs must be fat or finished in order to produce a firm, hard carcass.

Since none of our present-day types of hogs exactly meet the requirements of the packer, it is of interest to know which of our present types come nearest to filling the bill.

Studies Five Types of Hog.

During the years 1922 to 1925, inclusive, the University of Illinois conducted experiments to determine the



CARCASSES OF DIFFERENT TYPE HOGS.

Note the overfinish of the Very Chuffy carcass (1), and the lack of finish, roughness and poor conformation of the Rangy (4) and Very Rangy (5) carcasses.

producers to raise the kind of hog the packing industry needs.

The Packer Type Hog

By Sleeter Bull.

Associate Professor of Animal Husbandry, University of Illinois.

During the past few years, the packers have shown increased interest in the type of hog best suited to the demands of their trade. Representatives of the Institute of American Meat Packers have discussed the demands of the pork trade in THE NATIONAL PROVISIONER and elsewhere. Hence it is unnecessary to discuss them further in detail in this article.

economy of production and the value of the carcasses of five distinct types of lard hogs. For convenience of discussion these types were named Very Chuffy, Chuffy, Intermediate, Rangy and Very Rangy.

The Very Chuffy hogs were very short, thick and low set. Hog No. 1 in the accompanying illustration shows a hog of this type. While this type used to be prevalent in the corn belt, there are only a few of them left.

The Chuffy hogs were not so extreme, but still they were quite blocky. Hog No. 2 shows a typical hog of this type. Such hogs are still found on many corn belt farms.

The Intermediate hogs were medium in thickness of flesh, length of body and length of leg. In fact, they were very similar to the hogs selected by the Institute of American Meat Packers and exhibited at the recent International Live Stock Exposition and the National Swine Show as representing the "packer type." Hog No. 3 shows a typical Intermediate hog. There are more of this than of any other type of hogs in the corn belt today.

Rangy Hogs Undesirable.

The Rangy hogs were rather narrow, high backed and long legged, this type being shown herein as hog No. 4. Many such hogs are found in the corn belt.

The Very Rangy hogs were extreme in length and narrowness of body and in length of legs. Hog No. 5 shows one of these. A few of these may be found, particularly in some of the pure bred herds.

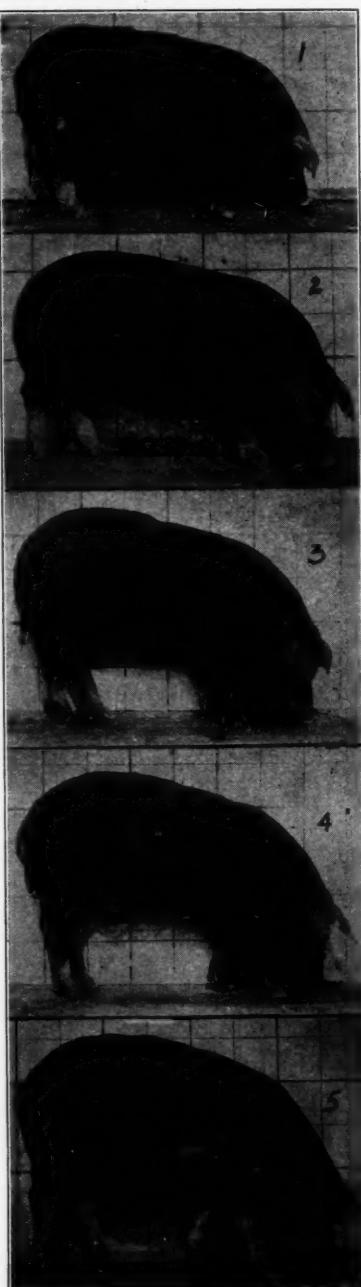
Two hundred and thirty-six hogs were used in the experiments. The various types were compared on the same ration hand-fed in dry lot and on pasture and self-fed in dry lot and on pasture. Most of the hogs were slaughtered at individual weights of 225 pounds, although some were slaughtered at 175 pounds and some at 275 pounds.

All the carcasses were measured, graded, cut into wholesale cuts, and the cuts of one side of each hog were divided into lean, fat, skin and bone. The carcasses of a large number of hogs also were analyzed chemically.

Dressing Yields About Equal.

As a result of the three years' work, it appears that the differences in rate and economy of gains shown by the different types are not important enough to say that one type has a distinct advantage over the others in this respect, except that the Very Chuffy type made slower and more expensive gains than the others.

There were no significant differences in the dressing percentages of hogs of



REPRESENTATIVE HOG TYPES.

The hogs shown above are each characteristic of a type still produced in the largest hog raising sections of the country. Each weighed 225 lbs. when photographed.

The Very Chuffy type (1) and the Very Rangy type (5) are, fortunately, rapidly disappearing. Neither of these are profitable types for the packer. The Chuffy (2) and the Rangy (4) types are improvements over the extremes, but do not give the most satisfactory yields.

The Intermediate type (3) most nearly approaches the packer's ideal. These hogs can be produced in as short a time and as economically as any of the other types.

Some ten or more years ago the big type hog became a fad among producers, and high prices were paid for breeding stock of this type. The undesirable Rangy and Very Rangy hogs of the present day are the result of this fad.

the different types when slaughtered at the same weight. According to the carcass measurements, the total length of carcass, the length of head and neck, and the length of legs varied with the type. However, type had no effect upon the depth of chest.

Surprising to say, the length of body (excluding head, neck and legs) varied with the different individuals rather than with type. In other words, differences between types were due largely to differences in length of head, neck and legs.

When hand-fed, the carcasses of the Very Chuffy hogs were over-finished when the hogs were killed at 225 pounds. Most of the Chuffy and Intermediate carcasses were finished but not too fat at this weight. Most of the Rangy carcasses were unfinished and many of them were too rough.

Effect of Feeding Methods.

When self-fed, all the carcasses of the Chuffy hogs were finished at 225 pounds, some of them being overdone. Most of the intermediate carcasses were finished, but not too fat at this weight. Many, but not all of the Rangy carcasses were finished at this weight.

Self-feeding improved the quality of carcasses of the Rangy type. The carcasses of the Very Rangy type were decidedly lacking in finish and most of them were too rough. In fact, these hogs were still unfinished at 275 pounds live weight. The first illustration accompanying this article shows carcasses of hogs of the different types, all slaughtered at 225 pounds live weight.

In case of hogs which were hand-fed in dry lot, the percentage of lean in the carcasses of Chuffy, Intermediate and Rangy types was practically the same. However, the Very Chuffy carcasses contained less lean than the other types.

When the hogs were self-fed, there was no difference in the lean content of Chuffy, Intermediate and Rangy types. However, the Very Rangy carcasses contained a little more lean than the other types.

Fat Yield of Each Type.

When the hogs were hand-fed, the Very Chuffy and Chuffy types contained more fat and the Rangy type contained less fat than the Intermediate type. When the hogs were self-fed, there was no difference in fat content of Chuffy, Intermediate and Rangy types. However, the Very Rangy carcasses had considerably less fat than the other types, due to their being unfinished.

When the hogs were hand-fed, the Very Chuffy and Chuffy types contained less skin and the Rangy type contained

(Continued on page 50.)

Brands on Sausage

New Machine Enables Packer to Mark This Product

One of the chief aims of present-day selling and merchandising efforts is to induce consumers to ask for particular products by their brands or trade marked names, or to specify the merchandise of some particular manufacturer.

One of the weak links in the chain of meat plant merchandising has been a lack of means to carry on the product the name of the manufacturer who turned it out.

A housewife, in many instances, might buy a particular meat and find it very much to her liking, but with many products there is no way by which she can be certain that she can secure the same brand when again in the market for it.

Because he could not carry his name on many of his products, the manufacturer of high-quality merchandise has been handicapped in building up permanent, substantial markets for his output, and consequently has been forced to contend with substitution and other evils.

Branding Aids Consumer.

On the other side of the picture, the housewife has had to be largely content with such products as her particular dealer carried in stock and what to her inexperienced eye appeared to be good quality. Sometimes she has been pleased with her purchase and sometimes displeased. In any event, the situation has not been such as to encourage increased meat consumption.

During recent years the practice of wrapping and packaging has improved the situation to a considerable extent. The manufacturer of high-quality products was quick to adopt wrapping and packaging for such of his products as could be marketed in these containers. Wrapping and packaging, he realized, offered him the opportunity to solve some of his merchandising problems. Furthermore, the practice permitted him to get closer to his customers, to have more control over his markets and to build business on the stronger foundation of customer preference and demand.

Today the practice of wrapping and packaging cured meat products, lard and many ready-to-serve specialties is almost universal. Nor has development stopped there. Some companies are branding their better beef carcasses by tattooing, and some are wrapping and labeling carcasses, particularly those of lamb. Developments in quick

freezing methods have also reached the point where some packers now are able to vision the day when many of the fresh retail cuts will be wrapped or packaged.

Recently there has been developed a device through the use of which the meat industry can add a number of additional products to the growing list of those now going to consumers with identifying marks of one kind or another on them. This is a machine for branding the manufacturer's name, trade mark or any desired information on bologna, liver sausage, salami, summer sausage, etc.

Machine Brands Sausages.

This machine is shown in the accompanying illustration. Essentially, it consists of an aluminum table, two branding irons and a means for heating these irons.

The machine shown is heated by electricity from the lighting circuit. It is also manufactured to use gasoline or city gas for fuel. In all cases, means are provided to regulate closely the degree to which the branding irons are heated. Such regulation is necessary due to the fact that the casings used on the various sausages vary considerably in thickness.

The sausages are branded by placing them on the table and rolling them over the irons with the hands. The irons have been placed some distance apart so that the brand will be placed on each half of the meat. Thus, although the retailer may cut the sausage in two to show its quality when placing it on display, the consumer will have no difficulty in learning the name of its manufacturer.

The machine, which is being manufactured by the Everhot Manufacturing Co., Maywood, Ill., can be produced in sizes and types to meet all conditions, it is said.

1929 PRIZE IDEA CONTEST.

The Prize Idea Contest of the Institute of American Meat Packers will be continued for another year, it was announced recently.

The Institute has conducted this contest for the past five years. So many excellent and meritorious devices have been submitted, and so many packing-house men have turned their attention to developing new ideas and improving plant processes, that it is considered highly desirable to hold a similar contest during 1929.

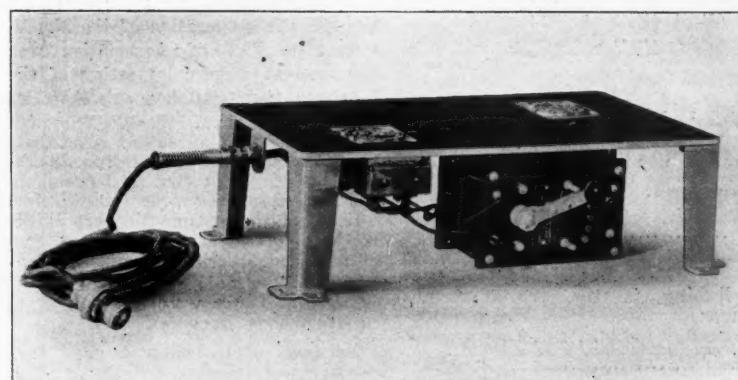
The contest will be under the direction of the Department of Packinghouse Practice and Research, and the awards will be made by an impartial committee, of which H. P. Henschien is chairman. The prizes are financed from the Institute Plan fund.

Contestants should send their entries to the Institute headquarters, 506 South Wabash Ave., Chicago, Ill., addressed to the Department of Packinghouse Practice and Research.

The division of this \$1,000, which is available for these awards, will be left to the discretion of the committee. The amount awarded any contestant depends upon the value of the idea.

Although the primary purpose of the contest is to furnish additional incentive toward increasing operating efficiency in the industry, an opportunity also is available for contestants to gain wide recognition and reward.

The contest is open until July 15, 1929. The special committee on the Prize Idea Contest is composed of the following: H. P. Henschien, of H. Peter Henschien, chairman; A. W. Cushman, Allied Packers; George M. Foster, John Morrell & Co.; S. C. Fraze, Wilson & Co.; H. J. Koenig, Armour and Company; Donald McKenzie, Swift & Company, and R. L. Yocom, The Cudahy Packing Co.



MACHINE FOR BURNING BRANDS ON SAUSAGE.

The branding irons may be heated by electricity, gas or gasoline, provision being made for close heat regulation. The machine is intended primarily for salami, liver sausage, summer sausage, etc., but may be used for branding other products. The sausages are marked by placing them on the table and rolling them over the branding irons.

Libby Earnings Increase Returns Largest For Any Year Since 1920

Net earnings of Libby, McNeill & Libby for the fiscal year ended March 2, 1929, totaled \$3,012,288.12, compared with \$1,775,275.70 in the previous fiscal year. These earnings show a substantial increase over any year since 1920.

Preferred stock dividends at 7 per cent, totaling \$1,260,000, were paid, leaving a balance of \$1,752,288.12 applicable to common stock. No dividends were paid on common, however, the entire amount being carried to surplus, which now stands at \$8,224,880.50.

A net working capital of \$26,801,489.35 is shown, and the ratio of current assets to current liabilities is now 2.93 as compared to 3.01 year ago.

In his letter to the stockholders, under date of April 8, 1929, President Edw. G. McDougall pointed out that the business had shown material growth in 1928, with its market position strengthened during the year. "Significant, too," he said, "is the improvement in earnings, which may be attributed not only to favorable business conditions, but also, in no small measure, to the more effective manufacturing and merchandising operations of the company."

The consolidated balance sheet, including all interest, domestic and foreign, as of March 2, 1929, is as follows:

ASSETS.	
Current and working assets:	
Cash	\$ 2,410,142.48
Accounts receivable	6,745,409.43
Inventories:	
Product	\$24,358,917.88
Ingredients and supplies	3,096,472.36
Growing crops, etc.	3,799,815.66
Prepaid insurance and interest	303,705.45
Sinking fund and other investments	\$40,714,463.26
Deferred expenses on future contract sales	1,109,318.83
Bond discount and expense	528,806.26
Plant	600,978.27
Less: Reserve for depreciation	11,396,152.07
	17,433,974.43
\$60,477,541.05	

LIABILITIES.

Current liabilities:	
Notes and accounts payable	\$13,912,973.91
First mortgage 5% sinking fund fifteen year gold bonds, dated October 1, 1927	12,500,000.00
Reserves, pension fund and other	1,089,686.04
Preferred stock, 7% cumulative, par \$100	18,000,000.00
Common stock, 675,000 shares, par \$10	6,750,000.00
Surplus	8,224,880.50
	\$60,477,541.05

Following is the year's surplus account:

As at March 3, 1928	\$6,472,592.38
Profit, after depreciation, taxes and interest	3,012,288.12
	\$9,484,880.50
Preferred dividend paid	1,260,000.00
Surplus as at March 2, 1929	\$8,224,880.50

The Libby line of meat foods includes the following: Corned beef, roast beef, Vienna sausage, potted meat,

deviled ham, sliced dried beef, sliced bacon, corned beef hash, veal loaf, mince meat, pork and beans, boneless chicken, imported style frankfurter, beef steak and onions, hamburger steak and onions, tripe, ox tongue, lunch tongue, chili con carne, chicken a la king, chop suey, Mexican style tamales, bouillon cubes, beef extract, meat-wich sandwich spread, ra-gon (beef stew), canned whole ham, spiced ham, and Virginia breakfast pattie. The last three are new products added to the line within the year.

PACKER STOCK QUOTATIONS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on April 10, 1929, or nearest previous date, together with the number of shares dealt in during the week and the closing prices on April 3, or nearest previous day, were as follows:

Wk. ended	Sales. High.		Low.		Close.—	
	Apr. 10.	—Apr. 10.	Apr. 10.	Apr. 3.	Apr. 3.	Apr. 3.
Allied Pack...	1,300	.90	.86	.86	1	
Am. Leath.						
Pfd.	100	.50	.50	.50	.60	
Am. Hide & L.	200	6½	6½	6½	6½	
Do Pfd.	900	33	33	33	32½	
Armour A	10,800	12½	12½	12½	13	
Do B	12,700	7	6½	7	7	
Do Pfd.	1,000	78	75	78	77½	
Do Del. Pfd.	700	80½	80½	80½	88½	
Barnett Leath.	600	17	17	17	17	
Beechmont Pack.	7,000	91½	88½	91½	85½	
Cudahy Pack.	2,200	54½	54½	54½	54½	
First Nat. Stra.	12,700	63½	62½	63	64½	
Gobel Co.	12,000	48	46½	47½	49½	
Hormel, G. A.	250	49½	49½	49½	48	
Hygrade	2,500	38	38	38	40	
Kroger G. & B.	21,900	80	78½	80	90	
Libby McNeill	2,300	11½	11½	11½	11½	
Miller & H. Pfd.	150	46½	46½	46½	46	
Morell, John.	1,400	59½	58½	59½	60	
Nat. Leath.	850	3	3	3	3½	
Nat. Tea	8,400	75½	73	73½	77½	
Safeway Stra.	8,500	161½	159	159½	173½	
Do 6% Pfd.	350	95½	95½	95½	93½	
Do 7% Pfd.	240	103½	103½	103½	104	
Swift & Co.	650	129½	129½	129½	130	
Swift Int.	2,200	33	33	33	33½	
Truett Pork	800	45½	45	45	47	
U. S. Leath.	7,700	25	24½	24½	23½	
Do A	4,700	48	47	48	48	
Do Pr. Pfd.	400	98	98	98	99	
Wesson Oil	2,300	39½	39½	39½	40½	
Do Pfd.	5,500	64½	64	64	65½	
Wilson & Co.	1,300	9½	9	9	10	
Do A	2,300	18½	18½	18½	19½	
Do Pfd.	300	64	64	64	64	

PLAN COOPERATIVE PACKING.

Plans for marketing their own beef through the cooperation of the Northwest Meat Packers' Association was discussed at a special meeting of the Whatcom County Dairymen's Association at Bellingham, Wash. The plan is for members to agree to market their livestock through a cooperative slaughter house to be erected at Bellingham and operated by the association. Officers of the organization are Willis Worthen, president; E. J. Sinnen, secretary, and J. E. Talmadge, A. P. Knutson and Henry Shagren.

GODCHAUX EARNINGS LARGE.

Earnings of Godchaux Sugars, Inc., for the first eight months of the current fiscal year amounted to \$851,446, after interest and all charges other than depreciation, or more than one and one-half the earnings for the entire fiscal year ended June 30, 1928, which amounted to \$540,335.

Chain Meat Stores

News and Views in This New Field of Meat Distribution.

CHAIN STORES INCREASE.

An increase of 13,108 chain store units during 1928 is reported in a survey made by the Chain Store Research Bureau. This is 12.2 per cent of the total number of units in operation at the beginning of the year.

The present center of expansion was found to be in the Central Western states, particularly in those immediately west of the Mississippi River.

The character of the stores, it was found, has changed to conform with distribution trends throughout the country. In the food field, the size of units has increased, stores with selling space of 1,750 to 2,000 square feet being numerous among units recently opened.

Meat departments were found in 22 per cent of the food chain units.

CHAIN STORE NOTES.

An increase of 91 per cent in the sales of the Safeway Stores during January and February, 1929, over the same period of 1928 is indicated in total sales of \$26,978,395 during the previous two months, compared with \$14,078,746 in the first two months of 1928.

The sales of this company, excluding its acquisitions during 1928, totaled approximately \$105,000,000. This was a gain of approximately 37 per cent over the preceding 12 months.

Safeway Stores, Inc., is a holding company which operates through its subsidiaries about 2,000 stores, of which 800 are meat markets. The company started in California and is now said to be the largest chain organization in the grocery and meat field west of the Mississippi River. This company has also entered the east, having stores in Maryland, Virginia and the District of Columbia. In addition to making arrangements for taking over Piggly Wiggly Western States Co., with about 180 stores, it is entering upon an expansion program in Canada, where it expects to have between 400 and 500 units in operation within the next six months.

The installation of meat markets in National Tea Company stores, especially in Chicago, is regarded as largely experimental. The ability of Chicago meat cutters to enforce their wage demands as a result of good organization, thereby raising the level of labor costs in operating meat departments, is recognized as a handicap.

This company added 352 stores to its chain during 1928, bringing the total number in operation at the end of the year up to 1,589. However, only 95 of these were new stores, the other 257 being added when the company acquired full ownership of National Tea of Minnesota.

The Great Atlantic & Pacific Tea Co. is now operating 160 stores in Canada, in the provinces of Ontario and Quebec, of which 43 are in Toronto.

April 13, 1929.

THE NATIONAL PROVISIONER

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THE NATIONAL
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Chicago and New York

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What of the Hog Buy?

Hog receipts at the seven principal markets of the country for the first three months of 1929 at 7,082,000 were 1,695,000 less than in the same period of 1928. As a matter of fact, the burden of the receipts of the winter packing season of 1928 fell after the first of the year, while in the season just closed the heavy end was in the beginning of the winter season.

Cattle receipts also showed a heavy decline in this period, which has resulted in a somewhat better consumptive demand for hog products than could have been expected had beef been plentiful and cheap.

Since the increase in hog prices which began with the falling-off in runs, packers have been cutting their hogs at a loss, such portions of the carcass as were sold fresh not bearing their share of the hog cost.

While comment has been made on pork loins moving at high cost, even 8c to 10c a pound higher than at the same time a year ago while hogs were only 3 to 4c more per pound, all prod-

uct sent to cure carried a cutting loss. It carried the hope, however, that when this product came out of cure, prices would be enough higher to absorb this loss and the carrying charge, and net a profit in addition.

Ham is about as much higher than last year as are hogs; bellies are selling about the same, which is too low in view of the increased price of hogs, and a lot of other product is selling far below the rail cost of hogs.

While loins and hams may be above the price of a year ago, millions of pounds of lard have moved below the live cost of hogs and many cents per pound below the carcass cost.

Cured meats put down since the first of the year must move out in the coming months at a considerable margin over their costs if packers are to make some money on the hog buy. This can happen only if hog supplies are small.

Just now, when farmers are busy with their spring work and when roads in many sections are still difficult, it is entirely possible that fewer hogs are being marketed than might be expected under other conditions. Money is seldom lost on hogs that are conservatively bought and on product that goes into cure without a handicap.

There is little reason to believe that the marketing of either hogs or product this year will parallel last, but every packer is hoping that the close of 1929 will show as well or better on his books than did the close of 1928.

To secure this result it will be necessary to watch the hog buy closely, and help to keep it in line with the market on green and cured product.

Store Display Matter

One retail meat dealer made the statement recently that he is receiving from packers, sausage makers and others from whom he buys, ten times more display matter than he can use.

This is a waste the careful packer will seek to avoid. Store display matter and dealers' helps have but one purpose—to sell more of the particular packer's products. This they cannot do if consumers do not see them.

It might be well for the meat packer, who plans to continue the use of store display matter, to give some thought

and study to devise kinds and types that will fit in better with the retailer's store standards and needs.

The better merchandising of meats and meat products is bringing with it keener selling competition, which is not confined to the merchandise by any means. The time is rapidly approaching, if it is not already here, when it seems probable that the packer, after having sold a retailer on his products, must sell him again on the merchandising aids.

Lumber and Meat

A man prominent in the lumber industry said recently:

"A new development in the lumber industry is the increasing demand for packaged lumber.

"Some of this lumber is being packed in cartons, some wrapped in paper and some simply end-protected. This is an outgrowth of trade-marking and grade-marking and the increasing interest in the use of quality lumber."

What has this to do with the meat packing industry?

Simply this: Most packers see the advantage of merchandising some meats and meat products in wrappings and packages, but they are skeptical that methods ever will be developed for packaging and wrapping many cuts, particularly fresh ones. The physical qualities of the product, they say, are such that wrapping and packaging of them is not feasible.

Physically, meat and lumber are far apart. At one time many lumbermen believed that it was uneconomical to wrap and package lumber. The size of the product, they said, made the practice difficult, if not impossible. It was predicted that packaging lumber was a fad.

But the lumbermen found a way to do it. They are packaging lumber because it is good business to do so.

Some packers believe more meats and cuts should be wrapped and packaged—that the practice would be a convenience to the consumer, a time and money saver for the retailer, and a merchandising advantage for the packer. If they are right, these cuts and products will be packaged, regardless of the difficulties that may lie in the way.

Practical Points for the Trade

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All-Pork Mettwurst

An Eastern sausage maker wants to manufacture the kind of Mettwurst that is made in the "old country." He says:

Editor The National Provisioner:

I want to make the kind of Mettwurst that is made in the old country, but I do not know the formula. Many of my customers tell me the Mettwurst I have is not the kind they used to get in Europe.

The kind of Mettwurst to which this inquirer refers is usually made of all pork. A recipe for the all pork product is as follows:

Use strictly fresh all pork trimmings, 75 per cent lean.

Rock 30 minutes or grind through the 7/64 in. plate of the grinder. The plate and knife must be sharp to avoid mashing.

For each 100 lbs. of meat, add
2½ lbs. salt
6 oz. sugar
6 oz. white pepper ground
1 oz. mace
2 oz. celery seed or 3 oz. whole
mustard seed.

If any garlic is used it should be a very small quantity.

Mix the seasoning with the trimmings thoroughly before grinding or while rocking. This meat should not be put in the mixer or on shelves in the cooler.

Stuff in beef rounds, 13 in. long. Separate the ends about 2 in. so the sausage will hang on the string over the smoke stick.

Smoke in a cool smoke, 70 to 72 degs., for 36 hours.

A very little outside color may be used on the casing.

Beef round casings may be dried, then a little water run through before stuffing. Then the product is smoked cool and hung in the dry room to cool and set. This will result in a very good color.

Smokehouse Shrinkages

A Northwestern packer wants to know how long cured meats should be held before they are weighed into the smokehouse. He says:

Editor The National Provisioner:

Your smoking instructions in THE NATIONAL PROVISIONER of November 3 and 10, 1928, give approximate smokehouse shrinkage. They do not show how long meats are drained before being weighed into the smokehouse, or what percentage is allowed for drainage.

Smokehouse shrink is based primarily upon sweet pickle weights from the curing cellar less the allowance of 4

per cent for drainage on regular and skinned hams, and 5 per cent on picnics and bellies.

To illustrate: It may be assumed that 1,400 lbs. of fresh hams are delivered to the cellar from the cutting room. They would probably have a cured weight of 1,506 lbs. when weighed directly after being taken from the curing vat. Four per cent is deducted from this weight, and 1,446 lbs. are charged to the smokehouse.

These hams, when removed from the smoke, are weighed and the shrink figured against the 1,446 lbs. charged to the department.

The figures given above are for obtaining selling costs.

However, to keep a continuous check on the actual shrink in smoke, meats very often are weighed after soaking, washing and branding, and just before they go into the smokehouse, and these weights are checked against the final smoked weights.

Where this is done, some operating procedure must be developed so that in all cases the hams will be allowed to drain about the same length of time before being weighed out of soak.

Smoking Bacon and Hams

Many inquiries have been received by THE NATIONAL PROVISIONER for smoking methods for cured meats. Full directions for soaking and smoking S. P. meats have been published in THE NATIONAL PROVISIONER, together with a summer smoking schedule for all products, giving hours in smoke and approximate shrinkage. A table of practice in wrapping meats also was given.

A reprint of this may be had by subscribers by filling out and sending in the following coupon, together with a 2c stamp:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprint on smoking bacon and hams.

Name

Address

City

Enclosed find a 2c stamp.

Bacon for Slicing

What is the best way to handle bacon for slicing, and how should it be handled after it is sliced? A packer who has not been having such good luck with his sliced bacon says:

Editor The National Provisioner:

Kindly give us some information about sliced bacon. At present we are only putting out one medium grade 5-lb. box sliced bacon, but our trade is demanding the ½-lb. and 1-lb. packages of the better grades.

Our experience has not been entirely successful. Please give us the following information:

Is it best to remove the rind before or after smoking?

Should the bacon be held in the cooler or dry room before slicing? In either case give temperature needed.

What is the best method of holding the bacon after it is sliced and boxed ready for the market?

Does dry cured bacon slice better than the pickled?

Which is the more practical method to use printed transparent wrappers or loose labels inserted inside the package?

Dry cured bacon has been found to be most desirable for slicing, as it is firmer and presents a generally better appearance in the sliced form. It is common practice, also, to smoke bacon a little longer when it is to be sliced. The green belly should be so cut as to make the slices of even size.

The time of removal of the rind is a matter of preference with the individual packer. It may be removed either before or after smoking. If the bacon is skinned before it is smoked and the trade complains of too strong a smoke flavor, then it is best to remove the rind after smoking.

The bacon should be chilled in rooms held at 26 to 28 degs. temperature for at least 24 hours. Every effort should be made to prevent collection of any moisture on the product. After the bacon is chilled it is taken to the bacon slicing room, but no considerable quantity is held there prior to slicing.

Sliced and boxed bacon should not be held. It should be sold as fast as it is made. The work of slicing should be timed to trade demand.

There is a difference of opinion as to whether the printed transparent wrappers or loose labels are best. Some packers like the printed transparent wrappers. Others prefer the parchment wrappers on which printing in color shows up clearly.

WHAT MAKES TANKS FOAM?

Write us your experience with undesirable tanks foaming. Have you noticed the kind of material in the tank when this happens? Send your comments to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Canned Corned Beef

Canned corned beef, when of good quality, commands a wide distribution. Like other meat products, when it is below standard quality little repeat business can be expected.

A packer in the Southwest wants to make canned corned beef. He says:

Editor The National Provisioner:

We are planning on making corned beef in cans. Will you please tell me just how to cook and season it? Also, the temperatures? In fact, all the information you can give us for the preparation of a good grade of corned beef in cans will be appreciated.

The strength of pickle for a good standard type of corned beef is 80 degs.

The percentage of fat in the finished product should be very small, not over 3 per cent. No fat is added.

For making fancy corned beef, use

60 per cent cured beef trimmings

40 per cent cured beef chucks.

A second brand is made of

75 per cent cured beef trimmings

25 per cent cured beef chucks.

The beef chucks and trimmings should be trimmed of surplus fat on the trimming floor, at the same time removing all connecting tissues, skin and gristle.

Curing.—All beef should be in a strictly fresh condition when placed in cure. A 4-day force cure is used by some packers. This force cure is made in a temperature of 45 to 55 degs. To 80-degree plain pickle, add 2 lbs. of nitrate and $\frac{1}{2}$ lb. of sugar to each 100 lbs. of meat. Overhaul every 8 hours. Cured in 4 days.

This same formula can be used in 36 to 38 degs. temperature, overhauling every 8 hours, and raising the cured age to 8 to 10 days.

The regular cure for corned beef is made in 36 to 38 degs. temperature. To 80-degs. plain pickle add $\frac{1}{2}$ lb. nitrate per 100 lbs. of meat. Overhaul in 3, 10 and 18 days. Cured in 25 days.

Cooking.—Cook 20 to 25 minutes, skimming cooking kettle for grease. The meat is then forked from the kettle to the table and again trimmed for surplus fat.

Chopping.—Put through cutter, cutting into pieces 1 in. to $1\frac{1}{2}$ in. square.

Packing.—Pack through stuffing machine into cans as follows:

No. 1's:—Top, 2-7/16x3-3/16; bottom, 3x2; height, 3%; 12 oz. meat net.

No. 2's:—Top, 2-11/16x4-7/16; bottom, 2-5/16x4 1/4; height, 4%; 24 oz. meat net.

No. 6's:—Top, 4 1/2x5-1/16; bottom, 4-15/16x3%; height, 8%; 6 lbs. meat net.

Cap by hand.

Vacuum.—Put through vacuum pot, 21 in. vacuum.

Process in retort.—No. 1's: 2 hours, 235 degs. temperature; No. 2's: 2 1/2 hours, 235 degs. temperature; No. 6's: 5 1/2 hours, 230 degs. temperature.

Cool in retort by spraying.

When ready for shipment, pack as follows: No. 1's, 2 dozen; No. 2's, 1 dozen and 2 dozen; No. 6's, 1 dozen.

Paraffining Meat Bags

A manufacturer of fancy meat food products, having trouble with paraffine scaling on lunch meat bags, says:

Editor The National Provisioner:

Please send us information regarding the use of paraffine on lunch meat bags.

The difficulty we have experienced is that the paraffine seems quite brittle and does not stick to the bags.

This inquirer does not state just what kind of a luncheon meat he is making, but it is assumed that it is a cooked product stuffed in cloth bags.

At the end of the cooking time, the product should be removed from the tank promptly and rinsed off with warm water to remove sediment or grease that may have accumulated during the cooking process. Then allow it to hang in natural temperatures until the bag is thoroughly dry.

Use paraffine wax of 118 to 120 melting degree, and bring the temperature of the wax up to 175 degs. F. Then dip the bags in the hot wax. Allow the product to remain in the hot wax while counting "three."

In some cases the product is dipped twice in the wax. In doing this, however, there is danger of getting too heavy a coating of wax on the bag, which will result in scaling.

After it is dipped, handle very carefully so as not to break the paraffine coating on the outside of the bag. Then place in a cooler at 45 to 50 degs. and allow to remain there until packed.

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

HOTTER WATER.

By W. F. Schaphorst, M.E.

In a plant in an Eastern city, the exhaust heater in the boiler room would not produce water hotter than 120 degs. F. This was not hot enough for processing purposes, and the owner conducted an investigation and found a solution to his problem.

He attached to the heater a very simple and inexpensive device which enabled him, by means of live steam, to bring the temperature up to 180 degs. F. Now he has all the hot water he wants at that temperature.

Sufficient waste heat is not always available to increase the temperature of water as high as is desired. In this case a booster may be used economically. By the use of a booster, the necessary increase is effected. Thus the temperature of the water may be brought to 180, 190, 200, or even 212 degs. F.

Of course, whenever possible, it is best to utilize waste heat—exhaust steam or heat passing into the stack—rather than live steam. When waste heat is used, each eleven degrees of increase in feed water temperature, for example, saves 1 per cent of the fuel.

Thus if, by utilizing waste heat, the temperature of the feed water is brought from 60 to 120 degs. F., we have an increase of 60 degs. F. creditable to heat that would otherwise have been wasted. Sixty divided by 11 equals nearly 5.5. In other words, the fuel saving is 5.5 per cent.

PREVENTING STEAM WASTE.

During the spring and fall months considerable waste of steam may occur if attention is not given to the heating system.

During the mornings, steam is needed to warm up the plant and to make the workers comfortable; but as the sun climbs, rooms often become overheated. Then some thoughtless worker will open the windows and forget to turn off the steam. The result is that coal is shoveled under the boilers in an attempt to heat all out-doors.

One packer has had printed the following sign: "When this room becomes too warm, shut off the steam before opening windows." One or more of these will be posted in every room where steam heating coils are installed. He figures that by this simple means he will save many dollars between now and the time hot weather arrives.

Steam losses seldom occur in large amounts. A small loss here and there about the plant, leaky valves, steam traps that do not function properly, dripping hot water faucets and other wastes hardly noticeable in themselves, may cause losses that in the aggregate will amount to a large sum. No steam waste is too small to receive attention.



Courtesy of Emmart Packing Company of Louisville, Kentucky

The wrapper that pays because it pleases

CELLOPHANE puts speed into specialty meat sales, and profit into your business.

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—Because customers waste less time in hesitation when they see how clean and wholesome Cellophane keeps the product.

Cellophane-wrapped meats always get the best

counter display because they naturally invite it.

Test out Cellophane at our expense. Our Package Development Department will help you design for your items a special Cellophane wrap.

Du Pont Cellophane Co., Inc., 2 Park Avenue, New York City. Canadian Agents: Wm. B. Stewart & Sons, Limited, Toronto, Canada. Pacific Coast Agents: Zellerbach Paper Co., San Francisco, Cal.



Cellophane

Cellophane is the registered trademark of Du Pont Cellophane Company, Inc., to designate its transparent cellulose sheets and films, developed from pure wood pulp (not a by-product).

Provision and Lard Markets

WEEKLY REVIEW

Lard Weak—Liquidation General—Pressure on Meats—Hog Movement Moderate—Hog Prices Relatively Firm.

The developments in the hog product market the past week have shown further lack of confidence. There was a distinct pressure on the future market, particularly in the May positions. The lard market declined to new low levels for the season, and there was further pressure on the market in meats. The situation in lard appears to be a liquidation of a speculative position, built up partly in an anticipation of the effect of a decreasing movement of hogs and an anticipated demand, which did not materialize as expected.

The position of lard shows a supply not so greatly in excess of last year, when stocks at the principal points are considered. With the decreasing movement of hogs, the production is naturally smaller than last year. This situation is reflected in the relatively small increase in total stocks, compared with the big increase last year.

The situation certainly warrants a very great deal of careful consideration. The market for hogs is nearly 3c lb. higher than last year, and some of the packing plants are confident that the summer movement of hogs will be from 5 to 10 per cent under last year. So far this season, the receipts of hogs at the principal points have been nearly 900,000 less than last year. Assuming that the decrease in receipts is only 5 per cent for the next four months, the possible production of lard, compared with last year, will be over 400,000,000 lbs. less. This should be somewhat of a factor as the season advances.

Meat Prices Higher.

The general position of meats is also quite interesting. Ribs are 2c a pound higher than last year; hams, 6@7c higher; pickled meats, 3½@4½c higher; smoked meats, 4@5c higher; pork loins, about 7c higher. Other cuts are in proportion. The prices for meats make up for the position of lard and naturally tend to restrict the production of lard to a minimum.

A study of the Chicago stocks shows a decrease of 10,000,000 lbs. in S. P. hams from last year, with a decrease in other hams compared with last year. There is an increase of 10,000,000 lbs. in dry salt bellies. The total of meats, however, at the seven leading points is 41,000,000 lbs. less than last year and 28,000,000 lbs. less than last month.

The decrease in stocks of meats, compared with March 1 and April 1 last year, reflects the smaller movement of hogs to market and the persistent demand for meats which, however, has not seemed to be sufficient to check what appeared to be a speculative liquidation.

The Government report of lard production for February, 1929, showed a total

of 164,915,000 lbs., against 217,354,000 lbs. last year and a five year average of 162,585,000 lbs. The total production of lard for the year ended January 31 was 1,772,972,000 lbs. The production per hog was 36.93 lbs., against an average for the year of 35.59 lbs. The production in February, 1929, was 16.21 per cent of the live weight, and for the year, 15.52 per cent.

Many Factors Influence Market.

The situation appears to be such that the market is impressed by the pressure of stocks, by the speculative position of holdings, apparently built up in expectation of a larger demand than materialized, and of a greater effect of the decreasing movement of hogs than has proved to be the case. Some seem to believe that the relative position of lard and other edible fats will result in absorption of the lard supply now pressing on the market, also that the expected decrease in hog receipts will be reflected as the season advances.

PORK—The market was steady, with a routine trade. At New York, mess was quoted at \$32.50; family, \$35.00; fat backs, \$27.00@30.00.

LARD—Domestic trade was fair, while export demand showed some improvement at times. The market was barely steady. At New York, prime western was quoted at \$12.40@12.50; middle western, \$12.25@12.35; city, 12½c; refined continental, 12½c; South America, 13½c; Brazil kegs, 14½c; compound, 12@12½c; less than cars, 12½c.

At Chicago, regular lard in round lots was quoted at 15c under May; loose lard, 95c under May; leaf lard, 107½c under May. Demand was fair, but shipping trade was disappointingly quiet.

BEEF—A fairly good demand was in evidence at times, but the market was called dull and steady. Mess, New York, was quoted at \$26.00; packet, \$26.00@27.00; family, \$28.50@30.00; extra India mess, \$42.00@45.00; No. 1 canned corned beef, \$3.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 40 for later markets.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended April 6, 1929:

Point of origin.	Commodity.	Amount.
Argentina—Oleo oil	2,248 lbs.	
Canada—Sweet pickled ham	10,822 lbs.	
Cuba—Quarters of beef	276	
Germany—Sausage	3,025 lbs.	
Italy—Sausage	11,603 lbs.	
Argentina—Canned corned beef	40,010 lbs.	
Canada—Quarters of beef	152	
Canada—Pork cuts	1,780 lbs.	
Canada—Smoked meat	2,740 lbs.	
England—Pork sausage	24 lbs.	
France—Ham	308 lbs.	
Germany—Smoked hams	3,482 lbs.	
Italy—Pork cuts	379 lbs.	
Italy—Lard	53 lbs.	
Italy—Bacon	178 lbs.	
Paraguay—Canned meats	26,928 lbs.	
Spain—Blood pudding	828 lbs.	
Spain—Sausage	297 lbs.	
Switzerland—Bouillon cubes	575 lbs.	
Uruguay—Cured beef	1,960 lbs.	

Meat and Lard Stocks

Stocks of meat and lard in the United States on April 1, 1929, show some decline from the stocks of March 1, but are well above the five-year average.

Frozen pork stocks are about 33,000,000 lbs. less than those of a year ago, and stocks of pickled meats are slightly lower.

Lard stocks were approximately 6,000,000 lbs. higher than on March 1, 1929, and are 15,000,000 above those of April 1, 1928, and more than 60,000,000 lbs. over the five-year average on April 1.

The stocks on April 1, 1929, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Apr. 1, '29.	Mar. 1, '29.	Apr. 1, '28.	5-yr. avg.
	Lbs.	Lbs.	Lbs.	Lbs.
Beef, frozen	60,634,000	67,486,000	57,571,000	
Beef, cured	10,625,000	9,945,000	14,000,000	
Beef, in process				
of cure	10,498,000	11,340,000	11,386,000	
Pork, frozen	290,282,000	291,050,000	218,437,000	
Pork, D. S. cured	93,528,000	96,240,000	81,253,000	
Pork, D. S. in				
cure	80,145,000	83,536,000	76,719,000	
Pork, pkd., cured	195,278,000	189,928,000	186,678,000	
Pork, pkd., in				
cure	259,000,000	283,988,000	261,860,000	
Lamb & mutton				
frozen	3,106,000	3,252,000	2,658,000	
Meats, miscel.	89,911,000	91,363,000	72,577,000	
Lard	179,678,000	173,864,000	117,117,000	

ADVANTAGES OF PACKAGING.

Distinct advantages resulting from the marketing of meats and other products in packages are listed in "Packages That Sell," by R. B. Franken and C. B. Larrabee. Besides the accepted advantages of packaged merchandise to middlemen and retailers, the following are listed as applying particularly to the manufacturer:

1. Advertising value, stimulating customer demand through trade marks.
2. Preventing substitution of goods.
3. Ease of handling, storing and transporting, and protection against breakage, spoilage, spillage, evaporation and theft.
4. Assurance that products reach the consumer in the same condition in which they leave the factory.
5. Assisting in standardization of both quality and quantity.
6. Permitting the sale in small units of many products formerly sold only in bulk.
7. Fostering large-scale concentration, simplification, standardization and specialization.
8. Possibilities for package inserts showing new uses for products.
9. Facilitating price maintenance.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's guide.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended April 6, 1929:

HAMS AND SHOULDERS, INCLUDING WILTSRIES.

	Jan. 1,		
	Week ended '29, to		
	Apr. 6, Apr. 7, Mar. 30, Apr. 6,	1928.	1929.
M. lbs.	M. lbs.	M. lbs.	M. lbs.
Total	774	711	488
To Belgium	129	125	125
United Kingdom	677	604	344
Other Europe	8	31	477
Cuba	8	58	69
Other countries	89	49	24
			3,501

BACON, INCLUDING CUMBERLAND.

Total	3,822	2,514	2,495	39,995
To Germany	280	179	95	2,460
United Kingdom	2,827	1,843	2,347	20,903
Other Europe	586	305	43	12,375
Cuba	86	6	6	2,386
Other countries	34	97	4	1,608

LARD.

Total	17,518	11,741	10,330	222,896
To Germany	5,932	1,585	3,199	61,446
Netherlands	1,170	1,969	...	9,954
United Kingdom	6,148	4,661	4,656	73,808
Other Europe	1,341	1,737	379	23,064
Cuba	1,303	1,287	1,462	22,020
Other countries	1,624	352	634	31,964

PICKLED PORK.

Total	282	317	226	9,454
To United Kingdom	32	17	27	1,457
Other Europe	10	20	...	912
Canada	175	228	170	2,382
Other countries	65	52	29	4,703

TOTAL EXPORTS BY PORTS.

Week ended April 6, 1929.

Hams and shoulders, Bacon, Lard, pork, M. lbs.	Pickled M. lbs.
Total	774
Boston	7
Detroit	617
Port Huron	265
Key West	...
New Orleans	31
New York	3,434
Philadelphia	518
Portland, Me.	115

DESTINATION OF EXPORTS.

Hams and shoulders, Bacon, M. lbs.	Lard, M. lbs.
Exported to:	
United Kingdom	677
Liverpool	410
London	37
Manchester	3
Glasgow	112
Other United Kingdom	115

Exported to:	Lard, M. lbs.
Germany (total)	5,932
Hamburg	5,451
Other Germany	481

CASINGS FROM NEW ZEALAND.

Exports of sheep and lamb casings from New Zealand for the year ended June 30, 1928, according to reports to the U. S. Department of Commerce, totaled 3,715,870 lbs. valued at 766,345 pounds Sterling. This was an increase of 252,025 lbs. over the total of 3,463,845 lbs., valued at 749,964 pounds Sterling, exported the previous year.

The drop in value of these products, according to the report, is accounted for by Asiatic competition and the development in the United States, to which most of the casings are shipped, of artificial casings made of vegetable matter and removed when the sausage is cooked.

Shipment of casings from New Zealand is controlled by a number of firms who contract for the output of abattoirs and freezing works. These contracts usually are made for a period of years on the basis of so much per thousand. The casings are partially treated by the contracting export firms in their own plants, and are shipped in barrels.

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Inspection granted—

* Fred Dold & Sons Packing Co., 421 Twenty-first St., Wichita, Kans.; Sprenger Food Co., Inc., 215 Locust St., Lancaster, Pa.; Merkel, Inc., 9411 Sutphin Blvd., Jamaica, N. Y., and Adolf Göbel, Inc., B. Meier & Son, George Kern, Inc., Keane-Loffler, Inc.; Hebrew National Kosher Sausage Factory, 155 E. Broadway, New York; *Charles Haag Abattoir, 260 Secaucus Road, Secaucus, N. J., mail to 463 First St., Hoboken, N. J.

Inspection withdrawn—

Armour and Company, Richmond, Va.; Kaplan's Kosher Meat Products, Inc., Brooklyn, N. Y.

Change in official name—

Hellman Products Co., Inc., 5 Thorpe St., Binghamton, N. Y., instead of R. D. Dorsey; Miller & Hart, 16-22 Blackstone St., Providence, R. I., and Roberts & Withington, instead of Roberts & Withington, Inc.

* Conducts slaughtering.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection at Boston for the week ended Apr. 6, 1929, with comparisons:

Western dressed meats:	Cor. week ended Apr. 6, 1928.	Prev. week.
Steers, carcasses	7,293	6,643
Cows, carcasses	665	653
Bulls, carcasses	74	147
Veals, carcasses	12,933	12,762
Lambs, carcasses	24,397	20,511
Mutton, carcasses	1,710	924
Beef cuts, carcasses	369,249	233,479
Pork, lbs., cts., lbs.	1,864,394	1,782,457

Local slaughters:

Cattle 8,474 8,507

Calves 17,347 15,763

Hogs 44,930 45,084

Sheep 44,200 42,814

PORK AND LARD PRICES.

Average wholesale prices of fresh and cured pork products, lard and compound at Chicago and New York for March, 1929, with comparisons, are figured by the Chicago office of the U. S. Bureau of Agricultural Economics as follows:

	Chicago	New York
	Mar., 1929.	Mar., 1928.
Loins.	25.98	15.10
8-10 lb. av.	24.84	25.63
10-12 lb. av.	25.50	24.58
12-15 lb. av.	23.38	23.25
16-22 lb. av.	20.76	18.68
Shoulders, N. Y. Style, Skinned, No. 1.	17.35	11.10
8-12 lb. av.	18.59	12.56

CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular No. 1.
8-10 lb. av.	26.50
10-12 lb. av.	25.50
12-14 lb. av.	25.00
14-16 lb. av.	25.00

	Hams, Smoked, Skinned, No. 1.
16-18 lb. av.	27.25

	Hams, Smoked, Skinned, No. 2.
18-20 lb. av.	27.25

	Hams, Smoked, (Dry Cure).
6-8 lb. av.	29.25

	Bacon, Smoked, No. 1 (S. P. Cure).
8-10 lb. av.	23.25

	Bacon, Smoked, No. 2
10-12 lb. av.	23.25

	Picnics, Smoked, No. 1.
4-8 lb. av.	17.56

	Fat Backs, D. S. Cured, No. 1.
12-14 lb. av.	14.12

	Lard, ref., hardwood tubs
	13.31

	Lard substitute, hard wood tubs
	13.08

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended April 6, 1929, with comparisons:

	Cor. week ended Apr. 6, 1928.	Prev. week.
Western dressed meats:		
Steers, carcasses	7,293	6,643
Cows, carcasses	665	653
Bulls, carcasses	74	147
Veals, carcasses	12,933	12,762
Lambs, carcasses	24,397	20,511
Mutton, carcasses	1,710	924
Beef cuts, carcasses	369,249	233,479
Pork, lbs., cts., lbs.	1,864,394	1,782,457

Local slaughters:

Cattle 8,474 8,507

Calves 17,347 15,763

Hogs 44,930 45,084

Sheep 44,200 42,814

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended April 5, 1929:

	Cor. week ended Apr. 5, 1928.	Prev. week.
Western dressed meats:		
Steers, carcasses	1,950	1,850
Cows, carcasses	1,033	848
Bulls, carcasses	487	439
Veals, carcasses	1,841	2,065
Lambs, carcasses	9,881	7,981
Mutton, carcasses	824	662
Pork, lbs.	465,554	445,229

Local slaughters:

Cattle 1,368 1,285

Calves 1,880 1,890

Hogs 16,927 14,314

Sheep 4,308 4,808

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended April 8, 1929, were 4,820 metric tons, according to cable advices to the U. S. Department of Commerce, all to England.

Heat control

Powers Thermostatic Regulators

are accurate and dependable. There is one for every process in the packing industry. Write us about any temperature problem troubling you and we will send bulletin describing the type of regulator that will give you the best results.

37 Years of Specialization in Temperature Control

2725 Greenview Ave., Chicago. Also 35 other cities.

POWERS REGULATOR CO.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW — A moderate volume of trade, but a steadier tone and a better feeling, prevailed in tallow at New York the past week. While consuming demand was not aggressive, offerings appeared to have dried up on the decline, and there was a tendency to feel that the technical position of the market had been strengthened by the break of 1c lb. from the season's highs. At times, reports were current of business in extra at 8½c f.o.b. Reports were also current of some business having passed at 8½c f.o.b.

However, several in the trade there expressed the belief that it would be difficult to buy any quantities of tallow below the 8½c level, and questioned whether or not any material quantities were available at the 8½c figure. The possibility of tariff developments at Washington shortly was again cutting some figure, while steadiness in competing quarters had some influence.

At New York special was quoted at 8½c; extra, 8%@8½c; edible, 9½@9½c nominal. At Chicago, the market was rather quiet. Recently there has been considerable liquidation of prime packer, but producers who did not participate on the decline. They appeared to be holding for better levels.

At Chicago, edible was quoted at 8½c; fancy, 8%@8½c; prime packer, 8½c; No. 1, 8@8½c; No. 2, 7½c.

At Liverpool Australian tallow was steady. Fine was quoted at 43s, and good mixed at 40s 6d.

STEARINE — The market ruled very quiet in the east, but was very steady. Oleo, New York, was quoted at 11c nominal. At Chicago conditions were rather quiet and steady. Oleo was quoted at 10@10½c.

OLEO OIL — The market at New York remained very dull, but there was a lack of pressure of supplies. This made for steadiness. At New York, extra was quoted at 11½@11½c; medium, 10½@10½c; lower grades, 10½c. At Chicago, interest was quiet and routine, with the market steady. Extra was quoted at 11c.

See page 40 for later markets.

LARD OIL — The market was easier, but a fair demand developed on the declines. Edible, New York, was quoted at 15½c; extra winter, 13½c; extra, 13½c; extra No. 1, 13c; No. 1, 12½c; No. 2, 12½c.

NEATSFOOT OIL — Weakness in raw materials made for an easier trend. Demand was routine. At New York, pure was quoted at 15c; extra, 13½c; No. 1, 13½c; cold test, 19c.

GREASES — On the whole, a fair demand featured the market in greases, and prices in the east ruled about steady. Offerings were not pressing, and some of the leading producers here reported a good business, at times, in superior house at 8½c delivered. Offerings, as a whole, were limited, and a

steadier tone in tallow had some influence on sentiment. Consuming demand for greases was not aggressive, however, but sellers ideas were firmer.

Some showed a tendency to look on pending developments, while others regarded the market as in a healthier technical position. At New York, choice yellow and house were quoted at 7%; superior house, 8½c delivered; A. white, 8½c; B. white, 8c; choice white, 9%@10c nominal.

At Chicago, the market was firmer on yellow greases, but trade appeared moderate and of a routine character. At Chicago, brown was quoted at 7½c; yellow, 7%@8c; B. white, 8½c; A. white, 8½c; choice white, 8½c.

By-Products Markets

Chicago, April 11, 1929.

Blood.

Offerings of blood the past week have been scarce. Some sales reported, carlot, at \$5.00, delivered Chicago.

Unit Ammonia.

Ground and unground..... \$5.00

Digester Hog Tankage Materials.

No sales of feeding tankage materials reported recently. Demand appears slack; prices nominal, basis \$4.60 @4.75 & 10c, Chicago, for ground and unground.

Unit Ammonia.

Ground, 11½@12% ammonia..... \$4.00@4.75 & 10
Unground, 11½ to 12% ammonia..... 4.50@4.75 & 10
Ground, 6 to 8% ammonia..... 4.50@4.75 & 10
Unground, 6 to 8% ammonia..... 4.25@4.50 & 10

Fertilizer Materials.

Good demand exists for fertilizer materials. Southern territory still shows strong demand, for immediate shipment, no future. High grade ground steady at \$3.75 & 10c, Chicago.

Unit Ammonia.

High grd. ground, 10@11% am. 3 @ 3.75 & 10
Lower grd., and ungrd., 6-9% am. 4.00@4.10 & 10
Hoof meal..... 3.75@ 4.00
Bone tankage, low grd., per ton. 24.00@25.00
Liquid stock..... 3.75@ 4.00

Bone Meals.

No change in existing sluggish market for bone meals. Prices mostly nominal, with no sales reported.

Per Ton.

Raw bone meal..... \$50.00@55.00
Steam, ground..... 26.00@29.00
Steam, unground..... 26.00@28.00

Cracklings.

Cracklings are inactive, no sales being reported recently, with prices mostly nominal.

Per Ton.

Hard pressed and exp. unground, per unit, protein..... .95@ 1.05
Soft prsd. pork, ac. grease & quality. 75.00@85.00
Soft prsd. beef, ac. grease & quality. 50.00@55.00

Gelatine and Glue Stocks.

Some trading in hide trimmings for glue stocks the past week, a carlot or so being sold on basis of \$35.00, Chicago, new style trimmings. In general, steady demand for both gelatine and glue stocks.

Per Ton.

Kip and calf stock.....	\$40.00@42.00
Hide trimmings.....	30.00@33.00
Horn pits.....	40.00@42.00
Cattle jaws, skulls and knuckles.....	41.00@42.50
Sneews, plizzies.....	31.00@35.00
Pig skin scrapes and trim., per lb.....	@5c

Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade.....	\$50.00@100.00
Mfg. shin bones.....	56.00@120.00
Cattle hoofs.....	45.00@ 47.00
Junk bones.....	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Buyers still show interest in winter coil dried hair. Demand is good for summer and winter processed also, the latter at 6½@7c per lb.

Coil and field dried.....	3 @ 3½c
Processed grey, summer, per lb.....	4½@ 5½c
Processed grey, winter, per lb.....	6½@ 7c
Cattle switches, each.....	4½@ 5½c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Cable to The National Provisioner.)

New York, April 10, 1929.

Ground dried blood is now held at \$4.60 per unit, f.o.b. New York, because there are only one or two cars for sale for prompt shipment. The last sale, however, was reported to have been made at \$4.50 per unit.

Unground tankage of a very good grade sold at \$4.00 and 10c, basis, f.o.b. New York, and more is being offered at the same figure. Ground tankage is held at \$4.50 and 10c, New York, with no interest shown.

Some of the importers are quoting nitrate of soda for April delivery at \$2.25, ex-vessel the ports, but others are still quoting \$2.22½ and this material is rather scarce at Northern ports.

Unground cracklings are in a little better position, but the prices remain about the same.

COCOANUT OIL IMPORTS.

Imports of cocoanut oil into the United States in January, 1929, totaled 35,163,733 lbs., valued at \$2,640,598, of which 35,163,583 lbs. valued at \$2,640,488 came from the Philippines, according to the U. S. Department of Commerce. January imports of copra totaled 46,948,347 lbs. valued at \$2,068,347, of which the Philippines shipped 33,865,209 lbs. valued at \$1,485,209.

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

TRADE GLEANINGS

A recent fire at the plant of the Henry Muhs Packing Co., Passaic, N. J., resulted in a loss estimated at \$12,000.

The slaughter house of the Standard Meat & Livestock Co., Denver, Colo., was destroyed by fire recently, with a loss estimated at \$25,000.

On Feb. 22, 1929, the Union Stockyards at Knoxville, Tenn., was posted as a public stockyard subject to the provisions of the Packers and Stockyards Act of 1921.

Banfield Bros. Packing Co., Tulsa, Okla., has purchased the former municipal packing plant at Fort Smith, Ark., and plans to erect a \$15,000 reduction plant which will be operated in connection with packing at that point.

Approximately \$15,000 will be expended by the Schlesser Bros., Portland, Ore., meat packers, for remodeling their packing plant, recently completed plans calling for additional equipment also. The company manufactures sausage from horse meat, shipping the product to European markets.

The Platte Valley Packing Co., Scott's Bluff, Neb., formerly owned by John Cook, has been acquired by Wm. R. Crowder of Pueblo, Colo., Walter O. Phelan of Cheyenne, Wyo., and C. C. Goodwin of Lancaster, Pa. The new organization plans to increase greatly present capacity of the plant, and to broaden their scope to include federal inspection. A. S. Anderson remains as plant superintendent, Mr. Crowder heading the business organization.

RUBBERSEED OIL PRODUCTION.

Dutch financiers have proposed the erection of ten mills in the rubber-producing areas of the Dutch East Indies, for the purpose of extracting oil from rubber seeds for export, according to reports to the U. S. Department of Commerce. The ability of one American mill to freight rubberseed from the Dutch East Indies, press it and sell the oil at a profit, it is pointed out, has made a marked impression on certain Dutch promoters.

The first commercial shipment of East Indian rubberseed for crushing purposes was recently received on the Atlantic seaboard. The oil has been found suitable for use in the manufacture of specific kinds of soap.

LARD AND GREASE EXPORTS.

Exports of lard from New York, April 1 to 10, 1929, 16,282,121 lbs.; tallow, none; greases, 2,188,800 lbs.; stearine, none.

MEMPHIS SEED AND MEAL.

(Special Letter to The National Provisioner.)

Memphis, Tenn., April 10, 1929.—Cottonseed is steady and meal higher on Memphis pit, with slow trade prevailing. Old crop cottonseed 25c down to 25c up, with September and October unchanged; November, 50c and December, 70c lower. The strength in old crop months was in sympathy with higher meal values and a steady oil market, but the deferred new crop months were sharply lower on easier oil, while meal for these deliveries was steady to firmer at about last night's closing prices.

News over night was limited and incentive to trade lacking, but there were sales of October at \$41.25, representing buying by previous sellers who had felt that the fall deliveries would go lower even though oil held at present relatively high prices for fall delivery.

On the other hand, buyers of these new crop months are rather confident of their position and hedging pressure has not been noticeable for the last week or so, although \$41.00 for October seed is materially above an average opening price for new crop offerings.

Cottonseed meal, in sympathy with a firmer spot market, after advancing steadily was a little easier on the third call, but closed with the old crop months 5 down to 70 up; September, 50, and October, 5 higher; November and December unchanged. Considerable interest has developed in the August option at \$38.50@39.25, representing, it is thought, mill buying against sales for prompt shipment at about these prices.

While the spot markets are firm at \$39.00 bid, Memphis, offerings are somewhat limited. However, sales have been made at this figure which, as a matter of fact, represent the lowest cash basis on which mills have been willing to sell since option trading was inaugurated on Jan. 15.

At the close, it was thought that shorts had pretty well covered and that the market might decline further at the opening tomorrow. Sales to the consuming trade, however, have picked up a little bit on an advance of the last three days, which has averaged about \$1.50 per ton.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, April 9, 1929.

Extra tallow, f.o.b. seller's plant, 8½c lb.; Manila cocoanut oil, tanks, New York, 8c lb.; Manila cocoanut oil, tanks, coast, 7½c lb.; Cochinchina cocoanut oil, barrels, New York, 10@10½c.

P. S. Y. cottonseed oil, barrels, New York, 11½@11½c lb.; crude corn oil, barrels, New York, 10½@10½c lb.; olive oil foots, barrels, New York, 10@10½c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.25@1.30 gal.

Crude soya bean oil, barrels, New York, 11½@12c lb.; palm kernel oil, barrels, New York, 9c lb.; red oil, barrels, New York, 11@11½c lb.; Nigre palm oil, casks, New York, 8½@8½c lb.; Lagos palm oil, casks, New York, 8½@9c lb.; glycerine, soap lye, 7@7½c lb.; glycerine, C. P., 15@15½c lb.; glycerine, dynamite, 11½@12c lb.

TEXAS CRUSHERS MAKE PLANS.

Further arrangements for the thirty-fifth annual convention of the Texas Cottonseed Crushers' Association, to be held on June 5-7 at El Paso, Tex., have been announced by George H. Bennett, secretary-treasurer of the association. Headquarters will be established at the Hotel Paso Del Norte, with H. W. Browder, Planters Cotton Oil Co., chairman of the hotel reservations committee. Other committee chairmen are as follows: General arrangements, L. D. McComas, Globe-Fico Mfg. Co.; entertainment, Jerome Dale, El Paso Refining Co.; finances, J. B. Spears, Planters Cotton Oil Co.

MARGARINE IN FEBRUARY.

Production of margarine during February, 1929, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, was as follows:

	February, 1929.	February, 1928.
	Lbs.	Lbs.
Uncolored margarine	27,578,790	26,223,558
Colored margarine	1,364,583	1,400,732
Total	28,943,383	27,624,310

APRIL SHORTENING MEETING.

The regular monthly meeting of the Shortening and Oil Division of the Interstate Cottonseed Crushers' Association will be held on April 17 and 18 at the Arlington Hotel, Hot Springs, Ark.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUG. 24, 1912, OF THE NATIONAL PROVISIONER, PUBLISHED WEEKLY AT CHICAGO, ILLINOIS, FOR APRIL 1, 1929.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Paul I. Aldrich, who, having been duly sworn according to law, deposes and says that he is the Editor of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 411, Postal Laws and Regulations.

1. That the names and addresses of the publishers, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.

Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Business Manager, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

2. That the owners are: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.

Estate of J. H. Senator, 15 Park Row, New York, N. Y.

Estate of Julian A. Moore, 15 Park Row, New York, N. Y.

Estate of Geo. L. McCarthy, 15 Park Row, New York, N. Y.; Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.; Frank N. Davis, 407 S. Dearborn St., Chicago, Ill.

3. That there are no known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation, has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

PAUL I. ALDRICH,

Vice-Pres.

Sworn to and subscribed before me this 1st day of April, 1929.

NELLIE M. FAEMER.

(My commission expires March 18, 1931.)

The Blanton Company
ST. LOUIS
Refiners of
VEGETABLE OILS
Manufacturers of
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DRICH,
Vice-Pres.
this 1st day

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1921.)

Trade Fair—Market Barely Steady—
Cash Trade Moderate—Government
Report Awaited—Crude Nominal—
Lard Weak—Cotton Steady—New
Crop Conditions Mainly Satisfactory.

A fairly good volume of trade and
irregular price movements over nar-
row limits, with a barely steady under-
tone generally, featured cotton oil on
the New York Produce Exchange the
past week. Commission houses and
professionals were on both sides, the
market meeting increased offerings on
the swells while profit taking developed
on the setbacks.

As a whole, there was little or no
outstanding speculative operations with
a larger proportion of the trade in the
way of switching from May to the
later months. Longs in the nearbys
were transferring their holdings as far
away as possible, while refiners' brok-
ers were buyers of the nearbys and
sellers of the futures. The latter opera-
tions had a tendency to maintain a
steady tone at times and at least to
make for limited fluctuations.

On the breaks, sentiment was more
divided. However, the market con-
tinued without any particular leader-
ship on either side and was in the main
backing and filling with the outside
markets. Heaviness in lard was de-
cidedly against the rallies in oil, but
rains in the South at times and steadi-
ness in the cotton market served to
check professional pressure.

Cash Oil Not Improved.

A lack of noticeable improvement in
cash oil demand was also against the
market, while evening up for the
government report was unsettling at times,
as the trade in the main was anticip-
ating a poor showing compared with
a year ago. Estimates on March con-
sumption continue around 275,000 bbls.,
or approximately 100,000 bbls. less
than the same month last year.

Consumers apparently were awaiting
the figures and, as a result buying in
hand-to-mouth way, although in cash
circles it was contended that consum-
ers' stocks in the main were not large
and would need replenishing shortly.
The liberal visible stocks of oil served
to cut down outside buying power in

the market and this, with a tendency
to go slow pending a better knowledge
of the new crop situation, left the mar-
ket in a position where it readily felt
the effects of any liquidation.

Commission houses with Southern
connections were on both sides, while
the West did little although brokers
with western connections were sellers
on balance, apparently influenced by
the lard developments. The latter mar-
ket made some new lows for the sea-
son, under persistent liquidation in
May lard in the face of steadiness in
hogs and a moderate run of hogs to
the Western packing points.

The crude situation was extremely
quiet and the markets purely nominal

and unquoted most of the time in all
sections of the belt. The crude situ-
ation, however, has lost its influence on
prices.

Reports from the South indicated
that fairly good progress was made
again this week in the way of plowing
and planting, and although some sec-
tions continue too wet for this work,
nevertheless the rains over parts of
the belt were beneficial.

The trade is watching climatic con-
ditions closely as well as reports re-
garding the possible acreage, the pri-
vate estimates thus far pointing to a
small increase of possibly 2 to 4 per
cent in the area. Less was heard of
flood conditions, but the markets are
sensitive to weather news as the latter
will determine the acreage to a great
extent during the next few weeks.

Favorable Weather Conditions.

The weekly weather report was fa-
vorably construed. It stated that
rather marked field activity was re-
ported from the belt, with much better
preparation of soil, although it was too
wet in some Mississippi Valley sec-
tions. Conditions were especially fa-
vorable in the Southwest, where there
is practically no interruption by rain,
field work making good advances.

Some cotton was planted as far north
as extreme southern North Carolina
to central Arkansas and locally to
southeastern Oklahoma. Seeding made
rapid progress in Georgia and has be-
come general in South Carolina and in
the West to west central Texas. Prog-
ress and condition of the crop were
very good in Texas.

COTTONSEED OIL—Market trans-
actions:

Friday, April 5, 1929.

	Range	Closing
Spot	a
April	1025 a 1065
May	8100 1043	1040 1041 a 1043
June	1045 a 1060
July	1900 1063	1061 1063 a
Aug.	100 1069	1069 a 1071
Sept.	8800 1077	1075 1076 a 1077
Oct.	400 1062	1061 a
Nov.	1025 a 1055

Total sales, including switches,
19,300 bbls. P. crude S. E. unquoted.

Vegetable Oil Markets

WEEKLY REVIEW

SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans.

New Orleans, La., April 11, 1929.—The cotton oil market has ruled com-
paratively steady the past week in face of lower lard and cotton, easier corn
and predictions of increased acreage in cotton. Tomorrow's consumption re-
port, if bearish, has been largely dis-
counted; if bullish, it might lift prices
moderately. More activity in lard and
tariff changes seem necessary to bring
about substantial and sustained ad-
vances. Crude steady, 8.40c, Texas, and
8%c, Valley, with only a few sales re-
sulting. Prime bleachable is firmly
held at 9.50c, loose, New Orleans, with
inquiries broadening. Some mills are
selling immediate shipment crude and
buying July contracts here.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 11, 1929.—
Crude cottonseed oil, 8 1/2@8 1/2c, Val-
ley; 41 per cent meal, \$39.50, Memphis;
loose cottonseed hulls, \$10.25, Memphis.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 11, 1929.—Prime
cottonseed, west Texas and Dallas ter-
ritory, nominal; prime crude oil, 8 1/2c;
43 per cent cake and meal, f.o.b. Dallas,
\$43.50; hulls, \$11.00; mill run linters,
4@5c.

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New Orleans Cotton Exchange

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Refiners of all Grades of

COTTONSEED OIL

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BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Cocoanut Oil
P & G SPECIAL (hardened) Cocoanut Oil

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ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

Saturday, April 6, 1929.

Spot	1035	a	1065
April	1000	1041	1039
May	1041	1041	a
June	1045	a	1060
July	500	1060	1060
Aug.	1067	a	1072
Sept.	800	1074	1073
Oct.	100	1065	1065
Nov.	1025	a	1060

Total sales, including switches, 2,400 bbls. P. crude S. E. unquoted.

Monday, April 8, 1929.

Spot	1025	a	1038
April	1025	a	1038
May	5800	1045	1039
June	1048	a	1063
July	3100	1065	1060
Aug.	1070	a	1075
Sept.	3900	1074	1074
Oct.	500	1065	1065
Nov.	1030	a	1060

Total sales, including switches, 13,300 bbls. P. crude S. E. unquoted.

Tuesday, April 9, 1929.

Spot	1025	a	1038
April	100	1048	1048
May	7600	1050	1045
June	1050	a	1063
July	4100	1070	1068
Aug.	1070	a	1077
Sept.	5400	1084	1080
Oct.	300	1070	1070
Nov.	1040	a	1065

Total sales, including switches, 17,500 bbls. P. crude S. E. unquoted.

Wednesday, April 10, 1929.

Spot	1025	a	1038
April	1030	a	1038
May	3100	1043	1042
June	1045	a	1060
July	700	1064	1062
Aug.	1067	a	1072
Sept.	3200	1076	1075
Oct.	1065	a	1070
Nov.	1040	a	1065

Total sales, including switches, 7,000 bbls. P. crude S. E. unquoted.

Thursday, April 11, 1929.

April	1030	a	1038
May	1047	1042	1044
June	1045	a	1063
July	1069	1064	1067
Aug.	1073	a	1080
Sept.	1080	1075	1080
Oct.	1070	1067	1070
Nov.	1050	1050	1055

Sales, 10,600 bbls.

See page 40 for later markets.

COCOANUT OIL — A quiet and steady market was the feature at New York, with offerings limited and buyers and sellers apart, tanks for shipment, May forward being quoted at 8c. On the Pacific coast, some business passed in resale tanks at 7½c, with spot demand there quiet and Pacific tanks quoted at 7½c.

CORN OIL — Demand was moderate and routine and the market about steady, with prices quoted at 8%@8½c, f.o.b. mills.

SOYA BEAN OIL — There was little or nothing doing in this market and prices ruled barely steady, with New York, tanks, quoted at 9½c; barrels, 12@12½c, and Pacific coast, tanks, 9%@9½c, nominal.

PALM OIL — A moderate trade featured the market during the week, but

the tone was steady. There was a tendency to go slow pending developments in tallow as well as in the tariff situation. At New York, spot Nigre was quoted at 8½c; May-June shipment, 7½c; spot Lagos, 8½c; shipment Lagos, 7½c@8c.

PALM KERNEL OIL — A poor inquiry was noted in this market and the tone as a result was barely steady, with tanks, New York, quoted at 7.75 @7.80c.

LIVE OIL FOOTS — A limited volume of business was reported in this market but prices were about steady, with spot foots locally quoted at 10@10½c, and shipment foots quoted at 9%@9½c.

RUBBERSEED OIL — The market was quiet, with last week of April and first week of May quoted at 8c.

SESAME OIL — Market nominal.

PEANUT OIL — Market nominal.

COTTON OIL — Store oil demand was quiet and the market barely steady with the futures. At New York, spot oil was quoted about ¼c over March. The crude markets were inactive and nominal.

SHORTENING AND OIL PRICES.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 11, 1929. — The Shortening and Oil Division of the Interstate Cottonseed Crushers' Association reports the following quotations:

Shortening—tierce basis.

Northern states, east of Rocky Mts.	.12 @12½
Southern states, east of Rocky Mts.	.11½ @12
Pacific Coast states	.13 @13½

Salad Oil.

Northern states, east of Rocky Mts.	.12 @12½
Southern states, east of Rocky Mts.	.11½ @12
Pacific Coast (port cities)	.12½ @12½

Cooking Oil—White.

Northern states, east of Rocky Mts.	.11½ @12½
Southern states, east of Rocky Mts.	.11½ @12
Pacific Coast (port cities)	.12 @12½

Cooking Oil—Yellow.

%c less than white.	
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NEW ORLEANS OIL TRADING.

(Special Letter to The National Provisioner.)

New Orleans, La., April 9, 1929. — Trading on the New Orleans cotton oil market during the week was slow as compared with the previous week, and fluctuations were limited.

In the crude market, the tone was generally easier due to the improvement in weather conditions in the cotton belt, to the report that the average of increase in acreage—estimated privately at 3 per cent, and to rumors that the consumption figures would be disappointing to the bulls.

Lard values are firmer, but the long expected advance in hog products has not followed the lead in the price of live hogs. The latter is now declining, even though the visible supply is understood to be only about normal here and below normal in Europe.

While stocks are still very unevenly distributed, the visible supply, due to declining consumption, seems ample for this season's requirements, and only the very moderate price makes cotton oil a purchase, the cotton crop being still on the defensive.

Switches: May to July, 18 to 20 points; May to Aug., 28 points; May to Sept., 35 points; May to Oct., 30 points.

April 13, 1929.

THE NATIONAL PROVISIONER

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PORK AND BEEF IN AUSTRALIA.
(Special Correspondence to The National Provisioner.)

Brisbane, Queensland, Feb. 18, 1929.

The organization of the hog industry in Australia, with the dual object of encouraging production and finding markets, is proceeding quietly. The Australian Pig Industry Council has this matter in hand. It is composed of representatives of the various sections interested.

The federal body has taken steps to secure greater protection through customs duties and greater control of marketing and export. The policy laid down is embraced in the following scheme:

1—Initiation of an extensive series of experiments in the breeding and feeding of pigs at the Gatton College, the principal objective being to test out under actual practical conditions on the farm the various breeds and types of pigs in Queensland.

2—The most desirable factory weights and payment of bonus for pigs of desired quality, within specified weights. Although it is early as yet to say just what action will finally be taken in the direction of payment of a very desirable bonus for quality, this matter is receiving close attention, and it is hoped it will be possible to put into operation a satisfactory scheme. At present, too large a percentage of overfat pigs within the desired weights, and many heavy and comparatively unsuitable pigs, are coming forward.

Efforts to Enlarge Markets.

3—Propaganda to further increase home consumption of pork products, and to encourage greater interstate and overseas markets.

4—Fire branding of pigs. At present this is voluntary, and a suggestion has been submitted that this should become compulsory, one of the objectives being that it would be possible more readily to identify pigs suffering from disease on arrival at the factories.

5—Consideration has also been given to: (a) Improving the conditions associated with the interstate carriage of pork and bacon by refrigerated steamers; (b) rail transport conditions generally, including bruising of pigs and cleanliness of trucks, and to railway freights, etc.; (c) uniformity of control throughout the states and interchangeability of inspection certificates; and (d) to increased duty on imported pig products. The tariff board is now engaged in inquiring into the latter question.

Encouraging Junior Farmers.

6—The members of the committee have expressed themselves as wholeheartedly in favor of the encouragement of junior farmers in their activities.

7—Stabilization of the industry. Several schemes have been considered by the committee. These matters are still receiving attention, although limited supplies of raw and manufactured products and not very encouraging prices overseas, make consideration of the establishment of a permanent export trade difficult. Several experimental shipments have arrived on the London markets in satisfactory condition, indicating that, if the price is favorable, it is quite possible to market our pork products overseas.

8—Bacon pig carcass contents, litter weight competitions and other classes at agricultural shows have also had attention.

Reviving the Beef Industry.

The reports received here of the possibility of the British Government putting a ban on imports of chilled beef from the Argentine has led to discussions regarding the cattle industry in Australia. These center round the recent visit of Col. Dunlop Young, chief adviser to the British Ministry of health.

This visit enabled Col. Young to obtain at first-hand a knowledge of the conditions under which Australian meat is prepared for British markets. His position and extensive experience placed him in a position to suggest improvements which would make the Australian product more acceptable to British distributors and consumers.

Col. Young expressed amazement at the huge asset cattle raising could prove to the country, if wisely exploited. He was more than impressed with the quality of the grazing lands, which he considered capable of producing the world's best fat cattle and lambs. He was emphatic that the quality of the cattle raised in the "outback" was adversely affected by lack of railways. This involved traveling long distances on hoof, which not only lowered the quality of the beef, but increased production costs.

Last year, 347,855 cattle were slaughtered in Queensland for export overseas. Queensland is practically the only state that exports beef. The number was greater than in 1927, when the drought affected supplies, but less than in some other years, when over half a million were slaughtered.

Trade With America.

Australia is again considering the question of how far she can promote a trade in meat with America. The matter has been revived by a report from the Australian veterinary officer attached to the Australian offices in London.

This report reviews the possibility of the importation of South American meat into the United States and the deflection of this meat from the British market. It also gives the opinion of certain British authorities that, if the present high prices in the United States continue, a large increase in production is possible there.

This report is optimistic as to the prospects for Australian beef, but points to the fact that the results will depend largely on the quality of the beef produced. "The time undoubtedly has arrived when an improvement in herds, and particularly the development of early maturing cattle should be undertaken seriously," it states.

U. S. Trade Has Possibilities.

"From the purely commercial aspect, Australia's surplus could be more profitably exploited in supplementing the supplies of the United States, largely because the western ports of that country are within easy chilling distance of Australia, and from those ports an area of, roughly, one-third of the United States can be supplied.

"It is well known that considerable quantities of New Zealand beef and lambs have been sold in New York and elsewhere at an attractive price, and it

may be worthy of mention that New Zealand and Australian frozen meat has been shipped to Canada to enable corresponding quantities of Canadian beef to be sent into the United States."

Meanwhile, owners of cattle have been disturbed by reports of the advance of the buffalo fly in the northern parts of the State of Queensland, and the State and Federal Governments have been urged to take action to combat it, possibly by creating a buffer area.

CASINGS IN THE NEAR EAST.

About 400,000 to 500,000 rings of sheep casings are produced in the United States annually, and about 1,000,000 rings arrive in transit from Anatolia, the Caucasus, Persia, Mesopotamia and other sheep-raising countries.

The trade in Turkey formerly was conducted by a system of forward contracts with butchers. Advance payments of from 20 per cent upwards were made at the time contracts were signed. This system has been modified in Constantinople and some of the other Turkish municipalities by the prohibition of private transactions in sheep casings.

In Constantinople, since September, 1923, all casings from animals slaughtered have been sold at auction at the municipal slaughterhouse, Sutlije-Karagach, Golden Horn, Constantinople.

The transit casings are inferior in quality to the local product, being older, not as well prepared, and more imperfect.

There is some business in locally-produced lamb casings. As a rule these are sold for ordinary consumption, but some are used in the manufacture of strings for musical instruments. Lamb casings are said to be available only during a limited period in the spring.

It is suggested that purchasers in foreign countries who order casings from Constantinople should do so through reliable agents.

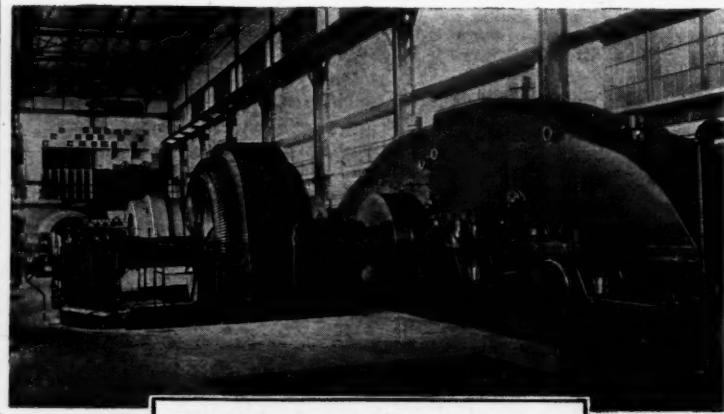
It is estimated that 60 per cent of the exports are shipped to the United States and the greater part of the remainder to Germany.

Merchandise shipped from Turkey to the United States is almost invariably sent directly by water. Regular services between Levant ports and the United States are maintained by the following steamship companies, to which application for freight rates may be made: The Export Steamship Corporation, 25 Broadway, New York; The Byron Line, c/o National Steam Navigation Co. Ltd., 44 Whitehall, New York; The Fabre Line, James E. Elwell & Co., 17 State Street, New York.

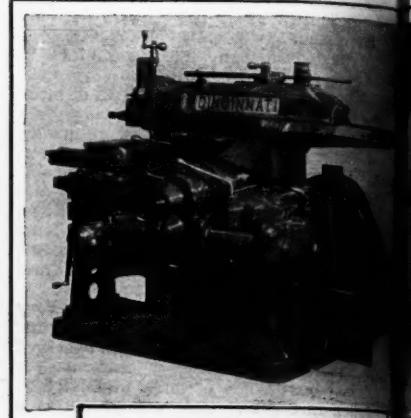
Although the importers of beef casings into Czechoslovakia carry large stocks of both salt and dry products on hand and the demand is slack, they have not as yet made up their mind to reduce prices. Russian casings also maintained the same price level. As a result, the volume of sales was rather small.

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

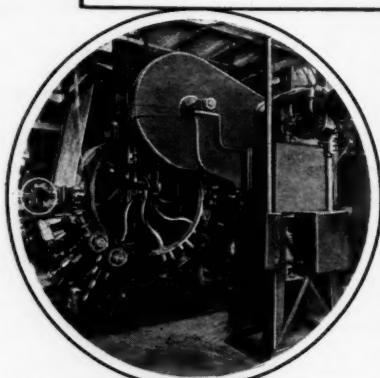
G-E Motorized Power



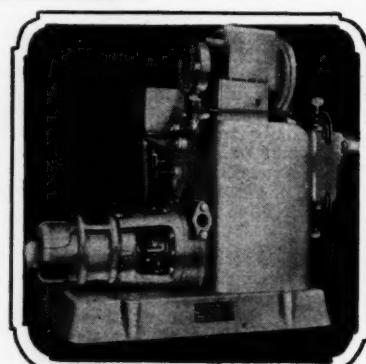
G-E 6500-hp. synchronous motor driving constant-speed rolling mill in steel plant



A compact G-E motor and control application to a modern machine tool



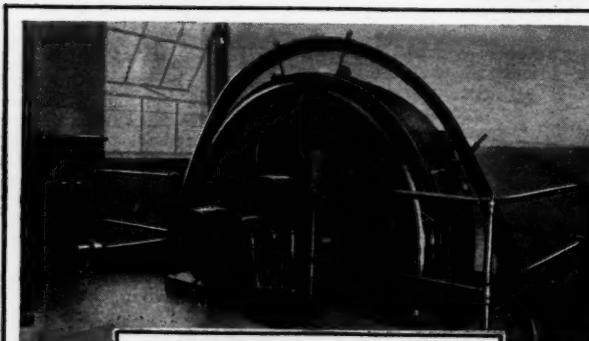
G-E Type BTA adjustable-speed a.c. motor driving cloth-printing machine in textile mill



Vacuum heating pump equipped with G-E single-phase motor Type SCR



G-E fan-cooled motors installed in western grain elevator



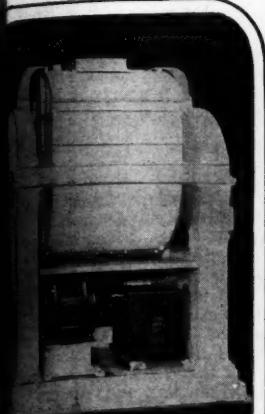
This G-E 400-hp. Super-synchronous motor increased production in a flour mill



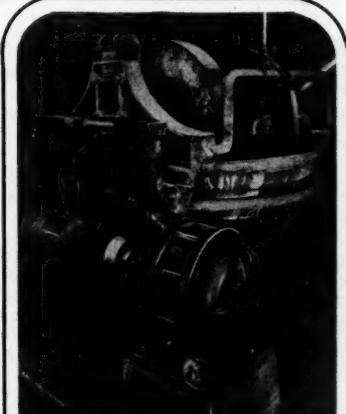
A 400-hp. G-E induction motor, with full magnetic control, operating a coal mine hoist

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ever fitted to every need



This dough-mixer has a G-E two-speed motor and controller enclosed in its base



Use the G-E Type FTR motor for heavy-duty starting service



G-E two-motor drive (one 25-hp. and one 3-hp.) operating printing press



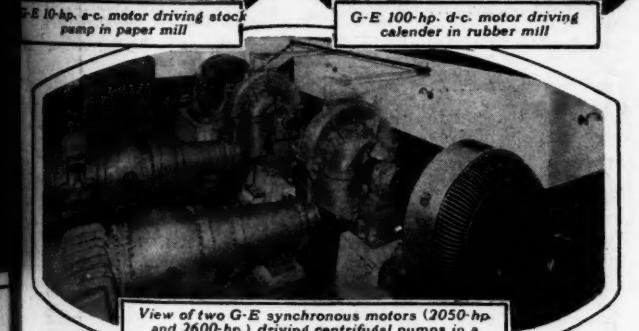
G-E Type MD 400 motors are used on steel mill auxiliaries, cranes, shovels, etc.



G-E 10-hp. a-c motor driving stock pump in paper mill



G-E 100-hp. d-c motor driving calender in rubber mill

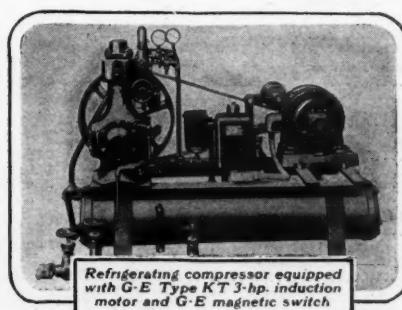


View of two G-E synchronous motors (2050-hp. and 2600-hp.) driving centrifugal pumps in a municipal water works station

The photographs reproduced here depict a wide range of application of G-E Motorized Power. Whatever the task, when you specify G-E Motorized Power, General Electric specialists in electric drive will study your problem, recommend the form of drive best suited, and select the proper motor or motors and suitable controller from the extensive G-E line.

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Refrigerating compressor equipped with G-E Type KT 3-hp. induction motor and G-E magnetic switch



200-246

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SALES OFFICES IN PRINCIPAL CITIES

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Lard developed a slightly better tone due to small hog receipts and there was some buying for a reaction. The speculative situation seems less acute, and cash demand has improved. Meats continued in quite good demand.

Cottonseed Oil.

The census bureau report for March was about as expected. It showed a total consumption 273,000 bbls. against 279,000 bbls. during February and 373,000 bbls. last year. The visible supply is 1,948,000 bbls., and compares with 1,833,000 bbls. last year. The total disappearance of refined oil so far this season is 2,445,000 bbls. against 2,378,000 bbls. last year. Following the report the market showed a steadier tone, with more interest in crude. Prices are nominal.

Quotations on cottonseed oil at New York, Friday noon, were: April, \$10.75, bid; May, \$10.41@10.43; June, \$10.45@

10.63; July, \$10.60@10.64; August, \$10.67@10.71; Sept., \$10.74@10.76; Oct., \$10.60@10.70; Nov., \$10.50@10.60.

Tallow.

Tallow, extra, 8%.

Stearine.

Stearine, oleo, 10½%.

FRIDAY'S GENERAL MARKETS.

New York, April 11, 1929. — Lard, prime western, \$12.50@12.60; middle western, \$12.35@12.45; city, 12½%; refined continent, 12½%; South American, 13%; Brazil kegs, 14%; compound, 12½%.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 11, 1929, show exports from that country were as follows: To England, 164,666 quarters; to the Continent, 29,923 quarters.

Exports of the previous week were as follows: To England, 95,714 quarters; to the Continent, 8,326 quarters.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on April 11, 1929:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:				
STEERS (700 lbs. up):				
Choice	\$20.00@21.00	\$20.50@21.00	\$22.00@22.50	\$22.00@22.50
Good	19.00@20.00	19.50@20.50	21.00@22.00	21.00@22.00
STEERS (550-700 lbs.):				
Choice	20.50@21.50	22.00@23.00	22.50@24.00
Good	19.50@20.50	21.00@22.00	21.00@22.00
STEERS (500 lbs. up):				
Medium	18.00@19.00	18.00@19.50	19.50@20.50	20.50@21.00
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	21.00@22.50	22.50@23.50
Good	20.00@21.00	21.50@22.50
Medium	19.00@20.00
COWS:				
Good	16.50@17.50	17.50@18.00	18.50@19.50	18.00@19.00
Medium	15.50@16.50	17.00@17.50	17.50@18.50	17.00@18.00
Common	15.00@15.50	15.00@16.50	16.00@17.50	15.50@17.00
FRESH VEAL AND CALF CARCASSES:				
VEALER (2):				
Choice	22.00@24.00	22.00@24.00	22.00@25.00
Good	20.00@22.00	19.00@22.00	18.00@21.00	22.00@23.00
Medium	18.00@19.00	15.00@18.00	15.00@18.00	17.00@20.00
Common	14.00@16.00	13.00@15.00	13.00@15.00	15.00@17.00
FRESH LAMB AND MUTTON:				
SPRING LAMB:				
Good-Choice	34.00@38.00
Medium	32.00@34.00
LAMB (38 lbs. down):				
Choice	30.00@31.00	30.00@31.00	31.00@32.00	29.00@31.00
Good	29.00@30.00	29.00@30.00	30.00@31.00	28.00@30.00
Medium	28.00@29.00	28.00@30.00	25.00@27.00
Common	27.00@28.00	27.00@28.00
LAMB (39-45 lbs.):				
Choice	30.00@31.00	29.00@30.00	30.00@31.00	28.00@29.00
Good	29.00@30.00	28.00@29.00	29.00@30.00	27.00@28.00
Medium	28.00@29.00	27.00@28.00	28.00@29.00	25.00@26.00
Common	27.00@28.00	27.00@28.00
LAMB (46-55 lbs.):				
Choice	28.00@29.00	27.00@28.00	29.00@30.00	26.00@27.00
Good	27.00@28.00	26.00@28.00	28.00@29.00	25.00@26.00
MUTTON (Ewe) 70 lbs. down:				
Good	20.00@22.00	20.00@22.00	20.00@22.00	18.00@19.00
Medium	18.00@20.00	18.00@20.00	18.00@20.00	17.00@18.00
Common	16.00@18.00	16.00@18.00	16.00@18.00	15.00@16.00
FRESH PORK CUTS:				
LOINS:				
8-10 lbs. av.....	23.00@25.00	21.00@23.00	22.00@24.00	20.00@23.00
10-12 lbs. av.....	22.00@24.00	21.00@23.00	20.00@23.00	19.00@22.00
12-15 lbs. av.....	20.00@22.00	19.00@21.00	19.00@21.00	18.00@20.00
16-22 lbs. av.....	19.00@20.00	16.50@18.00	17.00@20.00	17.00@19.00
SHOULDERS N. Y. Style, Skinned:				
8-12 lbs. av.....	16.50@17.00	17.00@19.00	17.00@18.00
PICNICS:				
6-8 lbs. av.....	15.50@16.50
BUTTS Boston Style:				
4-6 lbs. av.....	20.00@21.00	19.00@22.00	20.00@21.00
SPARE RIBS:				
Half Sheets	11.50@12.50
TRIMMINGS:				
Regular	10.50@11.00
Lean	20.00@21.00

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at Chicago and New York.

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, April 11, 1929.

General provision market steady and firm. Good demand for A. C. hams. Fairly active trade for prompt and deferred shipment. Demand not fully satisfied. Picnics firm, with active demand. Square shoulders strong on a light supply. Trade more active on pure lard.

Friday's prices were as follows: Hams, American cut, 11½s; hams, long cut, 11½s; picnics, 7½s; short backs, 9½s; bellies, clear, 9½s; Canadian, 8½s; spot lard, 6½s.

EUROPEAN PROVISION CABLES.

The market at Hamburg remains about the same, according to weekly cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,793 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 40,000 at a top Berlin price of 18.17c a pound, compared with 130,000 at 11.46c a pound, for the same week last year.

The Rotterdam market was rather quiet, with prices remaining about the same.

The market at Liverpool was firm. Stocks of bacon and hams remained light.

The total of pigs bought in Ireland for bacon curing was 22,000 for the week.

Estimated slaughter of Danish hogs for week ending April 5 was 74,000.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets, week ended April 6, 1929, with comparisons:

At 20 markets:	Cattle.*	Hogs.	Sheep.
Week ended April 6.	175,000	565,000	339,000
Previous week	204,000	595,000	289,000
1928	172,000	623,000	281,000
1927	207,000	570,000	267,000
1926	189,000	467,000	259,000
1925	226,000	451,000	254,000

At 11 markets:

Week ended April 6.	Hogs.
175,000	475,000
Previous week	506,000
1928	529,000
1927	492,000
1926	401,000
1925	376,000

At 7 markets:

Week ended April 6.	Cattle.*	Hogs.	Sheep.
128,000	404,000	235,000	
Previous week	153,000	435,000	209,000
1928	122,000	442,000	204,000
1927	154,000	422,000	187,000
1926	144,000	338,000	194,000
1925	163,000	313,000	177,000

*Calves at Omaha, St. Louis and St. Joseph, counted as cattle previous to 1927.

TANNERS' HIDE STOCKS.

Stocks of raw hides and skins held by tanners on Feb. 28, 1929, with comparisons, are given by the U. S. Department of Commerce as follows:

Feb.	Jan.
1929.	1928.
Cattle, total	1,497,026
Green salted:	390,258
Steers	724,643
Cows	41,057
Bulls	281,412
Unclassified	60,256
Dry or dry salted	7,315
Calf	1,513,386
Kip	216,999
Sheep and lamb	4,839,550
Goat and kid	6,268,954
Cabbretta	339,051

HULL OIL MARKET.

Hull, England, April 10, 1929.—(By Cable.)—Refined cottonseed oil, 3½s; Egyptian crude cottonseed oil, 2½s.

Hide and Skin Markets

Chicago.

PACKER HIDES—A fair trade was again reported in the packer hide market this week, with a slight adjustment in prices on two descriptions, based strictly on demand. An advance of $\frac{1}{2}$ c was paid at the end of last week for heavy native steers. Heavy native cows, which have been the slowest item on the list, declined $\frac{1}{2}$ c during the period; other descriptions sold steady. The movement to date covered around 45,000 hides, mixed March-April take-off, including about 10,000 heavy native steers at the end of last week. Packers report most descriptions fairly closely sold-up and more of the native and branded steers could be moved on this basis.

Spready native steers quoted nominally 17@17 $\frac{1}{2}$ c, inside price last paid. At the end of last week, three packers moved total of 10,000 heavy native steers, dating March into April, at 15c, or $\frac{1}{2}$ c advance; about 5,000 more moved this week, same basis. About 6,000 extreme native steers reported at 15 $\frac{1}{2}$ c for regular points, steady.

Butt branded steers sold again at 14c for about 5,000, and about same number of Colorados at 13 $\frac{1}{2}$ c. Heavy Texas steers sold at 14c and a small car of light Texas steers at 13 $\frac{1}{2}$ c, also steady. Extreme light Texas steers quoted at 14c, with branded cows.

Heavy native cows have been slow to move and sold off $\frac{1}{2}$ c on the movement of several cars of regular points at 14c, and couple cars St. Pauls at 14 $\frac{1}{2}$ c, usual premium for this point. Light native cows moved in a small way, couple cars March-Aprils selling at 15c, steady. Around 5,000 branded cows reported at 14c, also steady.

Last trading in native bulls was at 10 $\frac{1}{2}$ c; branded bulls last sold at 9c for northerns and 9 $\frac{1}{2}$ c for southerns.

SMALL PACKER HIDES—Trading in April hides opened up around mid-week, when four local small packers moved total of about 22,000 April hides at 15c for all-weight native steers and cows and 14c for branded, bulls not included. Another killer moved some January to March bulls at 10 $\frac{1}{2}$ c for natives and 9c for branded. Prior to this, another killer moved about 12,000 January to March hides, understood to have been at 14 $\frac{1}{2}$ c for under 45 lb. and 14c for over 45 lb. natives, and 13c for branded. In the Pacific Coast market, some trading in March hides earlier by one packer, just coming to light, at 12c flat for steers and cows, f.o.b. shipping point.

HIDE TRIMMINGS—One car of big packer hide trimmings reported this week at \$35.00 per ton, Chicago; small packer trimmings nominally \$33.00, Chicago basis.

COUNTRY HIDES—Country hides appear to be moving slowly, with a slightly easier tone to the market. Good all-weights, around 47 lb. avge., have sold at 12 $\frac{1}{2}$ c, selected, delivered, which is generally considered top.

Sales of heavy cows and steers reported at 11 $\frac{1}{2}$ c; these have been slowest item on the list, but good demand reported at 11c. Buff weights have sold at 12 $\frac{1}{2}$ c, and this is available for more, with 13c asked in some directions. Sales of 25/45 lb. extremes are reported at 15c, with 15 $\frac{1}{2}$ c asked by some dealers. Bulls, 9@9 $\frac{1}{2}$ c asked, selected. All-weight branded generally priced around 11c, less Chicago freight.

CALF KINS—Packer calfskins active and steady. One big packer moved 35,000 March skins, another 5,700 March, all at 23c for northerns and a cent less for southerns. Another packer had previously moved couple cars March skins for export at 24c, and asking 24c for unsold March calf.

First-salted Chicago city calf last sold at 21c; this figure is bid and 21 $\frac{1}{2}$ @22c asked. Mixed cities and countries quoted around 18@19c; straight countries around 16 $\frac{1}{2}$ @17c. Chicago city light calf and deacons last sold at \$1.60.

KIPSKINS—Packer kipskins remain rather quiet. Last trading in natives understood to have been at 20 $\frac{1}{2}$ c, while over-weights last sold at 18c for Februarys; March natives are offered at 21c, and over-weights at 19c. Three packers moved total of about 6,000 March-branded kips late last week at 16 $\frac{1}{2}$ c, or $\frac{1}{2}$ c advance.

First-salted Chicago city kips quoted nominally 18 $\frac{1}{2}$ @19c. Mixed cities and countries around 16 $\frac{1}{2}$ @17c; straight countries around 15 $\frac{1}{2}$ @16c.

Last trading in big packer regular slunks was at \$1.50 for March slunks, last week. One packer moved 700 hairless slunks this week at 55c, flat, which had previously been paid on selected basis.

HORSE HIDES—Trading rather slow; choice renderers generally quoted around \$5.50@5.75 asked, ranging down to \$4.50@5.00 for mixed city and country lots.

SHEEPSKINS—Dry pelts quoted 20@22c per lb., according to section. Last trading in big packer shearlings was at \$1.40 for No. 1's and \$1.15 for No. 2's, together; production now running largely to No. 2's and these sold alone at \$1.10. Small packer shearlings last sold at \$1.07 $\frac{1}{2}$, and some offered at \$1.05. Firm tone reported in the market on pickled skins, and the accumulation has been fairly well cleaned up, both here and in the east. One car straight run of packer lamb reported sold this week at \$8.00 at Chicago; a car straight run moved last week at \$7.75, and one packer moved 5,000 doz. ribby lambs last week at \$7.75, Chicago; last sale of ribby sheep by same packer was at \$8.75, Chicago. New York market quoted at \$7.50@8.00 per doz. for straight run of packer lamb, last paid. Big packer wool lambs quoted \$3.50 per cwt. live lamb paid at Chicago. Last trading in small packer lambs was at \$2.35 for heavy pelts and \$1.75 for smaller skins.

PIGSKINS—Last trading in No. 1 pigskin strips, big packer take-off, was at 8c; quoted nominally on this basis, but dull. Gelatine stocks last sold equal to 5c, Chicago.

New York.

PACKER HIDES—City packer hide market quiet but firm. Some March native steers still being held at 15c, and bids of 14 $\frac{1}{2}$ c declined. March branded steers were previously cleaned up, at 14c for butt brands and 13 $\frac{1}{2}$ c for Colorados. Bulls nominally 10 $\frac{1}{2}$ c.

COUNTRY HIDES—Trading moderately active, with an easier tone to the market generally, based on more liberal offerings. Good 25/45 lb. extremes generally quoted at 15c, although 15 $\frac{1}{2}$ c was talked early; the 25/50's are generally quoted at 14 $\frac{1}{2}$ @15c. Good buff weights priced at 12 $\frac{1}{2}$ c.

CALFSKINS—City calfskin market continues firm. A car of 5-7's sold at \$2.20. The 7-9's are quoted around \$2.50@2.55 and 9-12's \$3.00@3.05. Last trading in 12-17 lb. veal kips was at \$3.50, buttermilks at \$3.40 and 17-lb. up at \$4.75.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended April 6, 1929, were 4,762,000 lbs.; previous week, 3,751,000 lbs.; same week last year, 5,283,000 lbs.; from January 1 to April 6 this year, 52,967,000 lbs.; same period a year ago, 71,652,000 lbs.

Shipments of hides from Chicago for the week ended April 6, 1929, were 6,182,000 lbs.; previous week, 3,847,000 lbs.; same week last year, 4,043,000 lbs.; from January 1 to April 6 this year, 61,555,000 lbs.; same period a year ago, 68,611,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotation on hides at Chicago for the week ended April 12, 1929, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Apr. 12, '29.	Prev. week.	Cor. week.
Spr. nat. strts.	17 @ 17 $\frac{1}{2}$ n	17n	28 @ 28 $\frac{1}{2}$ n
Hvy. nat. strts.	@ 15	14 $\frac{1}{2}$ @ 16ax	@ 28
Hvy. Tex. strts.	@ 14	@ 14	25 @ 25 $\frac{1}{2}$
Hvy. butt brad'd			
strts.	@ 14	@ 14	25 @ 25 $\frac{1}{2}$
strts.	@ 13 $\frac{1}{2}$	@ 13 $\frac{1}{2}$	24 $\frac{1}{2}$ @ 25
Ex-light Tex.			
strts.	@ 14	@ 14	24 $\frac{1}{2}$ @ 25
Brnd'd. cows.	@ 14	@ 14	24 $\frac{1}{2}$ @ 25
Hvy. nat.			
cows	14 @ 14 $\frac{1}{2}$	14 @ 14 $\frac{1}{2}$	25 @ 25 $\frac{1}{2}$ ax
Lt. nat. cows	@ 15	@ 15	26 @ 26 $\frac{1}{2}$ ax
Nat. bulls ..	@ 10 $\frac{1}{2}$	10 @ 10 $\frac{1}{2}$	21 @ 21 $\frac{1}{2}$
Brnd'd. bulls. 9	@ 9 $\frac{1}{2}$	9 @ 9 $\frac{1}{2}$	20n
Calfskins ..	23 @ 24	23 @ 24	32 @ 33n
Kips, nat.	20 $\frac{1}{2}$ @ 21	20 $\frac{1}{2}$ @ 21	28 $\frac{1}{2}$ @ 30n
Kips, ov-wt. 18	@ 19	18 @ 19	28 @ 29n
Kips, brnd'd.	@ 16 $\frac{1}{2}$	16 @ 17	26 @ 27n
Slunks, reg.	@ 1.60	@ 1.50	1.50 @ 1.60
Slunks, hrs.	@ 55	@ 55	75 @ 85
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.

Nat. all-wts.	@ 15	15b @ 15 $\frac{1}{2}$ ax	25 $\frac{1}{2}$ @ 26
Brnd'd.	@ 14	@ 14b	25 @ 25 $\frac{1}{2}$
Nat. bulls ..	@ 10 $\frac{1}{2}$	10 @ 10 $\frac{1}{2}$	21 @ 21 $\frac{1}{2}$
Brnd'd. bulls.	@ 9	@ 9n	19 $\frac{1}{2}$ @ 20n
Calfskins ..	21b @ 21 $\frac{1}{2}$ ax	21 @ 21 $\frac{1}{2}$ ax	30 @ 31
Kips ..	18 $\frac{1}{2}$ @ 19n	19n	28n
Slunks, reg.	@ 1.25	@ 1.25	@ 1.35b
Slunks, hrs.	@ 37 $\frac{1}{2}$	@ 37 $\frac{1}{2}$	70 @ 75n

COUNTRY HIDES.

Hvy. strts.	@ 11 $\frac{1}{2}$	@ 12ax	22 @ 22 $\frac{1}{2}$
Hvy. cows ..	@ 11 $\frac{1}{2}$	@ 12ax	21 @ 21 $\frac{1}{2}$
Buffs ..	12 $\frac{1}{2}$ @ 13	13	23 @ 23 $\frac{1}{2}$
Extremes ..	15 @ 15 $\frac{1}{2}$	15 @ 15 $\frac{1}{2}$	25 $\frac{1}{2}$ @ 26
Bulls ..	9 @ 9 $\frac{1}{2}$ ax	9 @ 9 $\frac{1}{2}$	18 @ 18 $\frac{1}{2}$ ax
Calfskins ..	16 $\frac{1}{2}$ @ 17	16 @ 17	26 @ 26 $\frac{1}{2}$
Kips ..	15 $\frac{1}{2}$ @ 16	15 $\frac{1}{2}$ @ 16	25 @ 25 $\frac{1}{2}$
Light calf ..	1.10 @ 1.25	1.10 @ 1.25	1.75 @ 1.90
Deacons ..	1.10 @ 1.25	1.10 @ 1.25	1.75 @ 1.90
Slunks, reg.	@ 60	35 @ 50	75 @ 80
Slunks, hrs.	@ 25	10 @ 20	25 @ 30
Horsehides ..	4.50 @ 5.75	4.50 @ 6.15	8.50 @ 9.50
Hogsskins ..	@ 70	60 @ 65	80 @ 85

SHEEPSKINS.

Pkr. lambs ..	2.25 @ 2.75	2.25 @ 2.75	3.50 @ 4.00
Sml. pkr.			
lamb ..	1.75 @ 2.35	1.75 @ 2.35	3.50 @ 3.90
Pkr. shearings ..	1.15 @ 1.40	1.15 @ 1.40	1.20 @ 1.25

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, April 11, 1929.

CATTLE—Compared with a week ago, fed steers and yearlings are 25@40c higher, lower grades up most; trade active; shipper demand fairly broad; killing quality much better than previous week; Iowa, Nebraska and South Dakota marketing fairly liberally; butcher heifers and light cows shared the advance, medium to good light heifers, scaling 750 lbs. downward, frequently 50c or more higher. Cutter cows, 25c up; weighty fat cows, steady to strong after regaining early decline; bulls, 15@25c higher; vealers, \$1.00@1.50 lower; extreme top, 1,395-lb. bullocks, \$14.85; 1,207-lb. averages, as well as long yearlings, \$14.75; best big weights, \$14.65; mixed yearlings, \$14.65; yearling heifers, \$14.50. Sales of steers and yearlings were numerous at \$14.00 upward; not much to killers under \$13.25. Light vealers closed at \$11.00@12.50; shipper kinds, around \$15.00.

HOGS—Hog prices fluctuated erratically during the week dependent largely upon the volume of receipts. Compared with last Thursday, today's quotations are 25@35c higher on hogs scaling over 160 lbs.; lighter weights, mostly steady. Discrimination against medium-grade hogs was more pronounced than previously this season. Today's top, \$11.75; bulk of good and choice 160- to 240-lb. weights, \$11.60@11.75; 250- to 350-lb. averages, \$11.40@11.65; good and choice 130- to 150-lb. weights, \$10.50@11.40; pigs, mostly \$9.25@10.50; bulk packing sows, \$10.35@10.60.

SHEEP—Increased direct shipments occasioned larger total receipts, but there was a smaller supply on sale; packer outlet broad; shippers and yard traders bought sparingly; dressed

lamb trade slow and unchanged. Compared with one week ago: Fat lambs, steady to 15c lower; aged sheep, steady; top fat lambs, \$17.75@17.50 late; fat ewes, \$11.50. Bulks: fat lambs, \$17.00@17.50; fat ewes, \$10.50@11.50.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., April 11, 1929.

CATTLE—A reaction in the fed steer and yearling trade overcame the loss scored early in the week, and final prices are strong to 25c higher than last Thursday. A limited supply was the main factor in the late advance in values. Light mixed yearlings and fed heifers continued slow throughout the week and closed at 25@40c lower rates. Slaughter cows met a good demand and are selling at strong to 25c higher prices, with the full advance shown on inbetween grades. Bulls are firm, and veal calves are 50c higher, with the late top at \$15.50. Choice fed steers and yearlings sold up to \$14.25 for the week's top, and best heavies stopped at \$13.75. Most of the fed offerings cleared from \$12.50@13.75.

HOGS—After a very irregular trade the first three days of the week, the hog market displayed considerable strength at close. Final prices are 15@25c higher than a week ago. The low spot was reached on Wednesday when best shipping grades sold at \$11.15. On Thursday's session a comparable grade and weight reached \$11.45. Both shippers and packers were active buyers on late days at the advance. Packing grades held about steady at \$10.25 down.

SHEEP—Prices on fat lambs advanced fully 25c over the same day last week, with best woolskins selling

at \$17.35, and the bulk going at \$17.00@17.25. Choice Arizona and Kansas springers scored \$19.40, with others at \$18.50@19.25. Desirable clippers went at \$15.25@15.65. Mature sheep were scarce, and final prices are 25@50c higher. Arizona shorn ewes brought \$10.00, and the best woolled ewes went at \$10.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, April 11, 1929.

CATTLE—Breadth to the demand for yearlings and light steers resulted in a strong to higher trend to prices, the week's upturn being mostly 25@50c. Weighty steers and medium weights declined 15@25c early in the week under liberal receipts, but later recovered the declines. She stock closed the week strong to 25c higher. Some beef cows are up 25@50c. Bulls closed strong; veals, steady to 50c lower. Choice 1,091-lb. steers earned \$14.50, and choice weighty steers and mixed yearlings, \$14.00. Light heifers earned \$13.60. Practical top veals earned \$14.50.

HOGS—The market on hogs has shown sensitiveness to receipt, volume and the extent of shipping inquiry. While values declined the fore part of the week, strength developed Wednesday and Thursday. Comparisons Thursday with Thursday show a net upturn of 15@25c, with packing sows at the full advance. Thursday's top was \$11.30.

SHEEP—Supplies at the local market, consisting for the most part of fed woolled offerings from Colorado and the Scottsbluff area in Nebraska, augmented by a few loads of fed clipped lambs from local feed lots, have been of sizable volume, but general trend to prices has been stronger on fat lambs. Comparisons Thursday with Thursday uncover a net advance of 50@60c, with bulk of sales of fed woolled lambs, \$17.00@17.25; top, \$17.50; fed clipped lambs, \$15.85@16.00. Matured sheep are firm for the period; woolled ewes, mostly \$9.50@11.00; shorn ewes, \$9.00@9.75.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., April 11, 1929.

CATTLE—Fed steers and yearlings advanced 25@40c under light receipts and urgent demands. Choice medium weight beevies and mixed yearlings reached \$14.25. Extreme weight bullocks ranged up to \$13.85, and most beef steers and yearlings turned at \$12.25@13.50. Fat she stock ruled strong to 25c higher. Choice light weight heifers scored \$13.75, and most slaughter cows cashed at \$8.50@9.75. Vealers gained 50c, and selects ranged up to \$14.00. Medium bulls declined 25@50c and bulked late at \$8.25@8.75.

HOGS—Sharp price changes featured trade, but slaughter classes showed net gains of 25c for the week. Choice 220- to 240-lb. butchers scored \$11.40, while most better grade 180- to 300-lb. weights turned at \$11.25@11.50. Only medium kinds sold down to \$11.00. Packing sows sold around \$10.50 down.

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SHEEP—Fat lambs netted 25@35c gains, and desirable woolskins scaling 85 to 96 lb. bulked around \$17.00. Strictly-choice light weights were scarce and quoted above \$17.25. Fat ewes maintained steady prices, with good to choice load lots at \$10.75.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

St. Paul, Minn., April 10, 1929.

CATTLE—A two-way trend marked the cattle trade, desirable yearlings, together with better grade medium and heavyweight steers and all heifers, ruling strong to slightly higher, while in-between-grade matured steers and fat cows worked 15@25c lower. Choice heavy steers at \$14.00 established a new season's peak, yearlings reaching \$13.50, and bulk of all weights, \$11.50 @13.00. Fat cows bulked at \$7.50@8.75, common and medium grades; heifers, \$9.25@10.50; cutters, \$6.00@7.00; bulls, \$8.25@8.65, with vealers at \$13.50, or 50c higher than a week earlier.

HOGS—Increased hog runs and a narrowed shipping demand made for a 15@20c break on lights and butchers, with light lights and pigs, 25c lower. Bulk of the lights and butchers sold recently at \$10.90@11.00; light lights and pigs, \$10.75, and packing sows, \$9.75.

SHEEP—Lambs worked 50c higher, desirable wooled offerings turning at \$16.50@17.00; clipped lambs, \$15.10@15.50, with ewes holding steady at \$9.50@10.50.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., April 11, 1929.

CATTLE—Compared with one week ago: Market generally steady to strong on all killing classes; spots higher on cows; medium bulls, 25c higher; vealers steady. Tops for week: 1,077-lb. steers, \$14.00; 993-lb. yearlings, 1,217-lb. steers and 646- to 706-lb. heifers, \$13.75; 725-lb. mixed yearlings, \$13.50. Bulks for week: Steers, \$11.75@13.60; fat mixed yearlings and heifers, \$12.60@13.50; medium kinds, \$11.50@12.40.

HOGS—Trade displayed considerable unevenness during the week, with general values 15@25c higher for the Thursday to Thursday period. Pigs were about steady. Bulk on hogs Thursday realized \$11.50@11.70; top, \$11.75.

SHEEP—Fat lambs and yearlings advanced 25c during the week. Sheep remaining unchanged. Best wooled lambs topped at \$17.50; clipped lambs, mostly \$15.50@16.25; wooled ewes, \$10.50 down.

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, April 11, 1929, were as follows:

	Week ended Apr. 11.	Prev. week.
Packers' purchases	56,935	70,984
Direct to packers	27,859	24,242
Shippers' purchases	23,743	24,198
Total supplies	108,537	118,424

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended April 4, 1929, with comparisons:

	BUTCHER STEERS.	1,000-1,200 lbs.	Week ended Apr. 4.	Prev. week.	Same week, 1928.
Toronto	\$10.25	\$10.25			\$10.75
Montreal	10.00	10.00			10.50
Winnipeg	9.50	9.50			9.75
Calgary	9.50	9.50			10.00
Edmonton	9.00	9.00			9.50
Pr. Albert	8.00	8.50			9.75
Moose Jaw	8.75	8.50			9.00
Saskatoon	9.00	8.50			...

VEAL CALVES.

	VEAL CALVES.	16.75	18.00	\$16.25
Toronto	12.00	12.00		9.50
Montreal	13.00	14.00		15.00
Winnipeg	13.00	13.00		12.50
Calgary	13.00	14.00		14.00
Edmonton	10.00	10.00		10.00
Pr. Albert	12.00	12.00		13.00
Moose Jaw	11.50	12.00		...

SELECT BACON HOGS.

	SELECT BACON HOGS.	13.00	12.85	\$10.15
Toronto	12.35	13.50	10.50	10.25
Montreal	12.35	12.00	9.50	9.25
Winnipeg	12.00	12.00	8.50	8.35
Calgary	12.50	12.50	8.25	8.25
Edmonton	11.85	12.00	8.25	8.25
Pr. Albert	12.35	12.00	9.25	9.25
Moose Jaw	12.25	11.90	9.00	9.00
Saskatoon	12.15	11.80

GOOD LAMBS.

	GOOD LAMBS.	\$18.00	\$15.00	\$15.50
Toronto	11.00	11.00	12.00	12.00
Montreal	13.50	14.00	14.00	14.00
Winnipeg	12.50	12.50	12.50	12.50
Calgary	13.50	13.00
Edmonton	11.50	12.25	12.50	12.50
Pr. Albert	11.00	11.00	12.25	12.50
Moose Jaw	11.00	11.00	12.25	12.50
Saskatoon	11.00	11.00	12.25	12.50

During 1927, according to figures of the American Railway Association, 239,224 carloads of fresh meats were loaded on the principal railroads of the United States, against 240,143 carloads in 1926 and 231,580 carloads in 1925.

J. W. MURPHY CO.

Order Buyers

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Utility and Cross Cyphers
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Indianapolis
Indiana

Ft. Wayne
Indiana

Buyers Only
Hogs Cattle
Union Stock Yards, So. St. Paul, Minn.

April 13, 1929.

RECEIPTS AT CENTERS

SATURDAY, APRIL 6, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	250	7,000	5,500
Kansas City	200	1,700	...
Omaha	200	4,000	250
St. Louis	50	3,000	...
St. Joseph	100	1,000	1,500
Sioux City	100	5,000	300
St. Paul	200	1,000	300
Oklahoma City	100	5,000	...
Fort Worth	100	500	...
Milwaukee	300	400	...
Denver	300	400	...
Louisville	100	600	200
Wichita	300	1,500	400
Indianapolis	200	3,000	200
Pittsburgh	700	500	...
Cincinnati	100	1,400	100
Buffalo	100	1,600	200
Cleveland	300	700	200
Nashville	1,000	200	...
Toronto	200	200	...

MONDAY, APRIL 8, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	15,000	30,000	15,000
Kansas City	14,500	11,000	14,000
Omaha	9,000	14,000	13,000
St. Louis	2,500	10,000	1,800
St. Joseph	2,500	3,000	5,000
Sioux City	5,000	10,000	3,600
St. Paul	5,500	11,000	1,600
Oklahoma City	500	2,000	...
Fort Worth	6,200	2,000	6,400
Milwaukee	200	400	100
Denver	2,300	700	4,000
Louisville	300	1,000	200
Wichita	1,400	4,000	1,200
Indianapolis	600	5,000	100
Pittsburgh	900	4,500	4,300
Cincinnati	1,300	5,600	300
Buffalo	1,300	7,200	4,800
Cleveland	600	5,300	3,000
Nashville	300	1,500	400
Toronto	2,100	800	200

TUESDAY, APRIL 9, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	8,500	22,000	15,000
Kansas City	7,000	10,000	9,000
Omaha	8,500	18,000	14,000
St. Louis	5,000	14,500	2,000
St. Joseph	1,500	5,500	5,000
Sioux City	3,000	11,500	2,200
St. Paul	1,500	6,500	800
Oklahoma City	400	2,300	...
Fort Worth	2,400	1,600	500
Milwaukee	800	3,000	200
Denver	500	1,400	3,000
Louisville	100	800	300
Wichita	1,000	2,800	700
Indianapolis	1,400	8,000	200
Pittsburgh	...	1,000	...
Cincinnati	400	1,400	200
Buffalo	...	500	...
Cleveland	200	1,500	1,600
Nashville	200	1,100	500
Toronto	600	2,000	1,800

THURSDAY, APRIL 11, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	20,000	11,000
Kansas City	1,200	3,500	7,000
Omaha	1,500	5,500	11,000
St. Louis	1,500	8,000	300
St. Joseph	500	1,500	3,000
Sioux City	1,000	3,500	100
St. Paul	2,300	5,000	1,400
Oklahoma City	500	2,400	...
Fort Worth	1,900	2,000	300
Milwaukee	800	2,000	100
Denver	800	1,000	2,000
Louisville	100	1,400	600
Wichita	300	1,900	500
Indianapolis	500	3,900	100
Pittsburgh	100	1,700	500
Cincinnati	200	2,500	300
Buffalo	100	1,800	300
Cleveland	200	1,600	100
Nashville	300	1,500	600
Toronto	200	300	...

FRIDAY, APRIL 12, 1929.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	13,000	6,000
Kansas City	300	2,000	5,000
Omaha	1,400	10,500	5,000
St. Louis	500	8,000	300
St. Joseph	700	2,000	4,500
Sioux City	1,000	6,500	1,500
St. Paul	1,400	5,000	300
Oklahoma City	700	2,500	...
Fort Worth	1,600	2,000	4,700
Milwaukee	300	200	11,400
Wichita	300	1,900	600
Indianapolis	600	7,000	100
Pittsburgh	1,500	700	...
Cincinnati	300	4,100	200
Buffalo	100	2,100	1,700
Cleveland	100	1,200	800

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 11, 1929, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):

	CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.
Hvy. wt. (250-350 lbs.) med-ch.	\$11.25@11.65 \$11.40@11.65 \$10.85@11.30 \$10.80@11.35 \$11.00@11.30
Med. wt. (200-250 lbs.) med-ch.	11.25@11.75 11.40@11.70 10.90@11.30 11.00@11.45 11.10@11.35
Lt. wt. (160-200 lbs.) com-ch.	11.00@11.75 10.60@11.70 10.60@11.30 10.80@11.40 11.00@11.43
Lt. wt. (130-160 lbs.) com-ch.	10.00@11.70 10.00@11.65 10.00@11.15 10.25@11.15 11.00@11.43
Packing sows, smooth and rough	10.15@10.75 9.85@10.35 10.15@10.65 9.25@10.35 9.75@10.50
Str. pigs (130 lbs. down) med-ch.	8.75@10.75 8.00@10.25 11.30@243 lb. 10.99-255 lb. 10.89-224 lb.
Av. cost & wt., Wed. (pigs excl.)	11.30-243 lb. 11.30-212 lb. 10.99-255 lb. 10.89-224 lb. 10.89-231 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):

Good-ch. 13.25@14.60

STEERS (1,300-1,500 LBS.):

Choice 14.25@14.85

Good 13.50@14.25

STEERS (1,100-1,300 LBS.):

Choice 14.25@14.85

Good 13.50@14.25

STEERS (950-1,100 LBS.):

Choice 14.25@15.00

Good 13.50@14.25

STEERS (800 LBS. UP):

Medium 12.00@13.75

Common 9.75@12.00

STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):

Choice 14.50@15.00

Good 13.50@14.50

HEIFERS (850 LBS. DOWN):

Choice 13.75@14.50

Good 12.75@13.75

Common-med. 9.25@13.00

HEIFERS (850 LBS. UP):

Choice 11.50@14.25

Good 10.50@13.75

Medium 9.50@12.75

COWS:

Choice 10.25@11.50

Good 9.00@10.25

Common-med. 8.00@9.00

Lwt. cutter and cutter. 6.25@ 8.00

BULLS (YEARLINGS EXC.):

Beef, good-ch. 9.50@10.50

Cutter-med. 7.75@ 9.50

CALVES (500 LBS. DOWN):

Medium-ch. 10.00@13.00

Cull-common. 7.00@10.00

VEALERS (MILK-FED):

Good-ch. 11.50@15.50

Medium 10.00@11.50

Cull-common. 8.00@10.00

SLAUGHTER SHEEP & LAMBS:

Lamb (84 lbs. down) good-ch. 16.75@17.65

Lamb (92 lbs. down) med-ch. 16.00@16.75

Lamb (all weights) cull-com. 12.00@16.00

Yearling wethers (110 lbs.

down) medium-choice 11.50@15.50

Ewes (120 lbs. down) med-ch. 9.25@11.50

Ewes (120-150 lbs.) med-ch. 9.00@11.25

Ewes (all weights) cull-com. 4.25@ 8.75

Ewes (all weights) medium-choice 10.00@14.75

Ewes (120 lbs. down) med-ch. 8.75@10.50

Ewes (120-150 lbs.) med-ch. 8.25@10.25

Ewes (all weights) cull-com. 4.25@ 8.75

Ewes (all weights) medium-choice 11.75@15.50

Ewes (all weights) medium-choice 10.50@15.50

Ewes (all weights) medium-choice 8.75@10.50

Ewes (all weights) medium-choice 8.00@10.50

Ewes (all weights) medium-choice 7.00@ 9.00

Ewes (all weights) medium-choice 7.50@ 9.00

Ewes (all weights) medium-choice 6.50@ 9.50

Ewes (all weights) medium-choice 6

April 13, 1929.

THE NATIONAL PROVISIONER

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, April 6, 1929, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.	
11,000	5,801	2,700	21,526	
10,000	5,010	5,089	15,429	
900	1,885	1,400	3,609	
100	3,696	2,590	9,136	
2,000	842	1,000	...	
900	1,471	2,439	...	
500	515	
100	Brennan Packing Co.	6,764 hogs; Independent Packing Co., 2,085 hogs; Boyd, Lunham & Co., 228 hogs; Western Packing & Provision Co., 6,408 hogs; Agar Packing Co., 3,723 hogs; others, 6,495 hogs.
100	Totals: Cattle, 19,200; calves, 12,184; hogs, 96,983; sheep, 49,700.	

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
5,000	2,585	801	3,033	5,324
5,000	2,120	724	5,020	6,288
4,500	581
1,500	2,177	453	1,785	3,537
300	3,159	543	12,483	9,068
500	3,074	566	4,968	6,291
4,700	605	78	1,633	29
11,499	Totals: Cattle and Calves.	14,301	3,165	28,962
600	30,537

OMAHA.

	Cattle	Calves	Hogs.	Sheep.
Armour & Co.	5,919	6,675	13,561	...
Cudahy Pkg. Co.	3,779	10,543	7,806	...
Dold Pkg. Co.	995	5,239
Morris & Co.	1,372	3,014	8,353	...
Swift & Co.	5,476	8,556	16,801	...
Eagle Pkg. Co.	10
Ginsburg, M.	1
Hoffman Bros.	45
Mayerowich & Vail	8
Omaha Pkg. Co.	47
J. Roth & Sons	56
So. Omaha Pkg. Co.	18
Lincoln Pkg. Co.	193
Morell Pkg. Co.	733
Nagle Pkg. Co.	57
Sinclair Pkg. Co.	227
Wilson & Co.	692
Others	17,687
Total	19,628	51,714	46,521	...

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,363	1,157	3,076	377
Swift & Co.	1,734	1,704	5,865	332
Morris & Co.	799	305	1,416	...
East Side P. Co.	771	...	4,739	...
American P. Co.	101	79	2,068	60
Independent P. Co.	175	...	697	...
All others	1,628	1,327	6,507	1,135
Total	6,571	4,572	24,368	1,924

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	2,779	517	8,419	19,514
Armour and Co.	1,720	355	4,017	5,227
Morris & Co.	2,117	154	1,723	3,814
Others	1,658	62	4,100	2,345
Total	8,274	1,088	18,259	30,900

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,700	162	12,416	3,723
Armour and Co.	2,840	132	10,681	5,369
Swift & Co.	1,583	129	7,694	5,456
Smith Bros.	2	59
Others	2,200	73	5,975	...
Total	9,332	498	36,825	14,548

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,017	465	6,091	127
Wilson & Co.	929	496	6,153	94
Others	128	...	369	...
Total	2,074	961	12,613	221

Not including 1,077 hogs bought direct by Oklahoma City packers.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	772	303	12,208	2,618
Dold Pkg. Co.	445	15	6,485	16
F. W. Dold Co.	35	...	257	...
Dunn-Osterriag	16
Keefe-LeStourgeon	78
Others	6
Total	1,352	318	18,930	2,634

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,035	161	2,210	14,670
Armour and Co.	1,291	97	2,597	21,991
Blayney-Murphy	369	91	1,434	...
Others	372	164	1,474	229
Total	3,067	513	7,715	36,890

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,993	3,468	11,613	717
Cudahy Pkg. Co.	474	1,590	...	15
Hertz Bros.	100	35
Swift & Co.	4,373	5,239	20,853	1,730
United Pkg. Co.	1,037	139	...	4
Others	803	79	10,290	...
Total	9,909	10,550	42,756	2,466

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 1...	11,714	3,082	32,785	9,601
Tues., April 2...	5,269	2,972	12,443	11,636
Wed., April 3...	7,854	2,107	17,388	15,007
Thur., April 4...	8,517	5,450	32,097	9,575
Fri., April 5...	1,976	1,104	14,321	13,347
Sat., April 6...	200	100	8,000	8,000
Total this week	35,530	14,815	119,535	67,166
Previous week	46,277	19,920	143,321	61,298
Year ago	37,140	22,259	139,882	67,540
Two years ago	48,622	17,511	120,731	58,762

Receipts for month and year to April 6, with comparisons:

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,333	2,135	15,477	1,939
Kingan & Co.	1,193	688	10,042	107
Armour & Co.	411	24	880	62
Ind'l. Pkg. Co.	1,287	150	424	...
Brown Bros.	92	22	154	...
Hilgemeier Bros.	4	...	1,420	...
Riverview Pkg. Co.	18	2	157	1
Shussler Pkg. Co.	31	...	337	...
Ind. Prov. Co.	42	1	367	9
Meier Pkg. Co.	90	9	387	...
Maas Hartman Co.	26	6
Art Wabnitz	12	41	...	27
Hoosier Abt. Co.	14
Others	362	74	359	68
Total	4,935	3,161	30,004	2,213

Total this week, 10,772; 1929, 371; 1928, 23,173; 1929, 17,296.

Previous week, 14,407; 1929, 673; 1928, 27,968; 1929, 16,677.

Year ago, 9,080; 1929, 378; 1928, 44,084; 1929, 11,506.

Two years ago, 15,158; 1929, 963; 1928, 30,276; 1929, 11,868.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Lambs.
*Week ended Apr. 6...	\$13.15	\$11.00	\$16.90
Previous week	12.65	11.40	16.70
1929	13.25	12.30	16.35
1928	11.25	9.30	16.35
1927	11.25	9.30	16.35
1926	11.25	9.30	16.35
1925	11.25	9.30	16.35
1924	11.25	9.30	16.35

*Saturday, Apr. 6, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weight and top and average price of hogs, with comparisons:

	No.	Avg.	Prices	
	rec'd.	Wgt.	Top.	Avg.
Week ended Apr. 6...	119,500	242	\$12.15	\$11.00
Previous week	143,321	244	11.85	11.40
1928	28,060	235	9.50	9.00
1927	33,484	235	9.50	9.00
1926	31,207	228	10.25	9.25
1925	32,475	228	10.25	9.25
1924	34,392	235	10.25	9.25

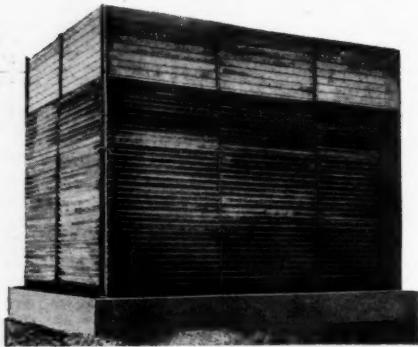
5 yr. av., 1924-1928, 121,300; 237; \$11.35; \$10.35.

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
Chicago	96,983	113,388	104,000
Kansas City	28,962	25,671	36,485
Omaha	51,714	58,735	59,780
St. Louis	24,368	18,023	36,907
St. Joseph	18,259	24,747	25,313
Sioux City	36,825	42,983	50,431
Oklahoma City	12,613	9,027	10,268
Wichita	18,950	18,861	17,870
Denver	7,715	10,262	10,143
St. Paul	42,756	43,851	42,845
Milwaukee	6,624	7,952	10,806
Indianapolis	30,004	34,204	35,216
Cincinnati	14,686	12,132	22,598

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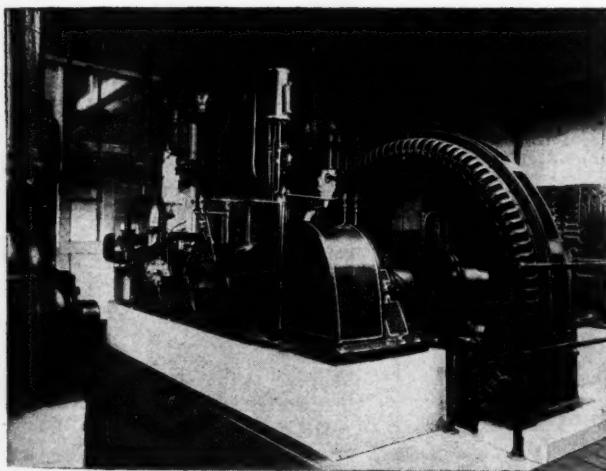
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As compressor operation is practically continuous, and the power requirements are large, the savings obtained from the new high efficiency compressor motors are not only evident, but worth while. For example: in a plant having four 500 horsepower compressors, the saving in the power bill alone will amount to nearly \$3000 annually, which represents the return on \$50,000 at 6% interest. This saving is based on using HR motors with an average efficiency 3% higher than many old motors, and on 2500 hours operation per year with power at 1½ cents per kw. hr.

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Bunker Coils, which in essence were never more than elementary cooling apparatus, are done away with, and cooling is obtained by really scientific procedure. The space-saving simplicity of it is one of its chief assets.

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Cooling room showing York Air-Cooling Unit in operation. Diagram shows path of outgoing cool air and floor intake.

Cooling Unit, of proper capacity. Clean cooled air is discharged from the Unit horizontally above the working zone, and the intake at floor level completes an out-

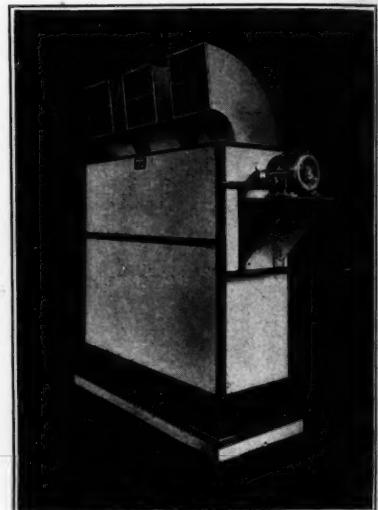
Cool with YORK Air-Cooling Unit

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- 2 *Portable*
- 3 *Minimum shrinkage of product*
- 4 *Eliminates surface moisture without drying product*
- 5 *Hastens ageing*
- 6 *Product retains original bloom and color*
- 7 *Permits higher temperature cooling*
- 8 *Maintains high relative humidity*
- 9 *Saves in refrigeration costs*
- 10 *Circulation always the same*
- 11 *Eliminates ceiling and wall condensation*
- 12 *Eliminates bunker coils*
- 13 *Works equally well on brine or ammonia*
- 14 *Easily installed*

YORK
AIR-COOLING
UNIT

going-incoming circuit of air.

Ceiling and wall condensation are eliminated. Surface moisture on the product is done away with, yet there is no surface drying. Bloom, color and weight are so well maintained as to delight the most exacting person.



York Air-Cooling Unit. Brings new standard of economy and efficiency to the Cooling Department.

A list of advantages of York Air-Cooling Units is given on this page. We urge you to review this carefully, and send to us for further particulars. Local offices provide co-operation without the slightest obligation. Address **York Heating & Ventilating Corporation, 1569 Sansom St., Philadelphia.**

YORK Air-Cooling Unit

YORK HEATING & VENTILATING CORPORATION

PHILADELPHIA

Ice and Refrigeration

REFRIGERATION NOTES.

The Pacific Coast Terminals-Tacoma, Inc., Tacoma, Wash., is planning the erection of a 4-story cold storage plant at the Port of Tacoma piers, at an estimated cost of \$200,000.

The Terminal Ice & Cold Storage Co., Gresham, Ore., has awarded contracts for construction of a new cold storage plant, to cost \$30,000.

Erection of a cold storage plant and warehouse is being planned by the Brickenwald Supply Co., Portland, Ore.

The Itzig Co., Greenville, Miss., is installing a modern cold storage plant in properties recently acquired in that city.

A cold storage warehouse and ice plant, to cost approximately \$30,000, will be constructed by the Glen Allen Ice Co., Hollandale, Miss. Plans have been approved.

The Consumers Ice & Cold Storage Co., Sacramento, Calif., has awarded contracts for constructing additions to its present cold storage facilities.

The Service Ice & Storage Co., Waycross, Ga., has been sold to G. W. Dobbs of Hawkinsville, Ga.

The McCracken Ice & Storage Co., McCracken, Kans., formerly owned by the Seeley Co., has been sold to Swift & Company, according to a report.

Engineering management of the Rochester Ice & Cold Storage Utilities, Inc., Rochester, N. Y., has been taken over by the Van Rensselaer H. Greene Organization, New York City.

A \$500,000 cold storage plant is included in plans of the Phoenix, Ariz., Wholesale Terminal, which contemplates bringing the wholesale grocery and produce business of that city under one roof. The terminal warehouses will be served by the cold storage space provided, the entire project to cost approximately \$1,500,000.

The Richardson Lovelock Co. of Tonopah and Las Vegas, Nev., is planning the construction of a cold storage and ice plant at Las Vegas, to cost approximately \$80,000. Plans call for installation of a complete diesel generating system for powering the compressors.

Contracts have been awarded for construction of a cold storage unit in connection with present facilities of the Arizona Ice & Cold Storage Co., Tucson, Ariz. Completion is expected about May 1.

COLD STORAGE GROWTH.

Some interesting figures on cold storage in the United States were contained in a paper read recently by A. J. Authenrieth at the Fourth Midwest Power Engineering Conference on Feb. 15, 1929, a meeting sponsored by the Chicago section of the A. S. R. E.

"The central idea of all storage," he said, "is to provide a reservoir to keep perishable products from the season of production to the less-productive season. There are certain commodities such as meats which are chilled and stored as a portion of their preparation for transportation and sale. This

latter is more or less an activity of packinghouse storage, while the bulk of the business of the general cold storage houses is the intra-seasonal preservation of perishables.

"Larger and larger storage houses are needed and more and more of them are being built. Here are a few from recent press reports. The Pennsylvania Railroad completed a 2,000,000 cu. ft. storage and terminal at Philadelphia. A terminal and refrigerated storage of 4,600,000 cu. ft. capacity has recently been completed in Houston, Texas. A 1,500,000 cu. ft. terminal, with cold storage, is to be built at Walkerville, Ontario. The chamber of commerce of San Francisco petitioned for the construction of a 2,000,000 cu. ft. harbor terminal and cold storage house.

"Figures which include the latest installations are not now available, but the figures taken from the last biennial census (October, 1927) place the total cold storage space in the United States, in both private and public plants, at 731,377,000 cu. ft. This indicates an expansion in the past 27 years of more than 400 per cent. Present building operations show no slackening in this expansion at the present time.

It is illogical to assume that the saturation point is being approached. Relatively few people take marked advantage of the extension of the fresh fruit and vegetable season with refrigerated storage. Then, too, the preservation of the highest quality of perishable foods is receiving increased interest, and the application of refrigeration to a wider range of commodities can be expected during the next few years.

"On the basis of 731,377,000 cu. ft. of cold storage space in the United States, and at a nominal rate of 60 k.w.h. consumed per 1,000 cu. ft. per month, the power for cold storage amounts to 526,591,440 k.w.h. per year. It is not possible to determine what portion of this is electrified at the present time; but, if the same percentage obtains as in ice manufacturing, it is 59 per cent and the yearly electrical consumption is 310,688,600 k.w.h."

McFARLAND JOINS JAMISON.

Ira E. McFarland, New York City, has been appointed district representative in New York and New England for the Jamison Cold Storage Door Co., Hagerstown, Md., and the Stevenson Cold Storage Door Co., Chester, Pa., according to an announcement made by J. V. Jamison, Jr., president of the two companies.

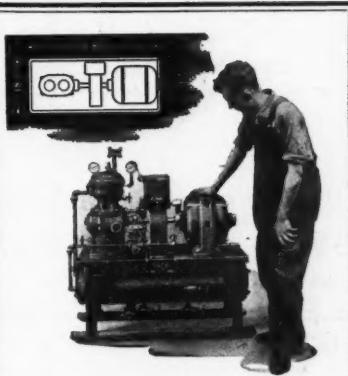
Mr. McFarland brings to the Jamison and Stevenson companies a wealth of practical experience in the cold storage field dating back to 1917, when he joined the staff of the National Aniline Chemical Co. as assistant engineer. In 1918 he was made chief engineer of the Merchants Refrigerating Co., serving in that capacity for seven years.

Subsequently he was sales engineer for the Junius H. Stone Corporation

of New York, in charge of sales and construction work. When that company was absorbed by the Cork Import Corporation, he served with the latter until this year.

Mr. McFarland has been an active member of the American Society of Refrigerating Engineers since 1921, is a recent president of the New York section of the society, and is chairman of the program committee of the New York section. His New York headquarters will be at 2 W. 45th St.

Stanley Baldwin, it is also announced, will represent the Jamison Cold Storage Door Co. and the Stevenson Cold Storage Door Co. in the Chicago territory. His headquarters will be in room 1832, Builders' Building, 228 N. LaSalle St., Chicago.



Small Space Required for This



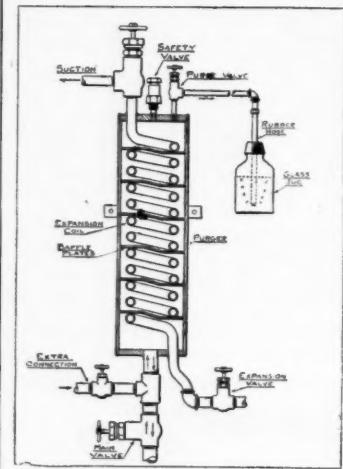
Refrigerating Unit

What better use could be made of a space 3'-8" long by 18" wide than to install an automatic Frick Refrigerating Unit?

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The Conner Automatic Ammonia Purger

is the most effective NON-CONDENSABLE GAS SEPARATOR on the market.

Its performance is unapproached by any other make.

The price is consistent with the cost of manufacture.



The Stevenson "Door That Cannot Stand Open"—the greatest money-saving door ever invented for busy doorways. Always closed except when filled with passing goods or man.

Shall we send you complete description?

Ready to Ship--NOW!

Cold storage doors*—in all standard, most-used sizes—are kept crated in our various stockrooms, ready to ship the day we receive your order. Write or wire nearest office for stock list of sizes.

*Available with WEDGETIGHT Fastener at slight additional price.

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Chester, Pa. U. S. A.

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Rm. 1832, Builders Bldg., 228 N. La Salle St., Chicago
333 Market St., San Francisco; 2650 Santa Fe Ave., Los Angeles

Stevenson

REGULAR COLD STORAGE DOORS - SPECIAL
FREEZER DOORS - OVERHEAD TRACK DOORS

CHICAGO ENGINEERS ELECT.

O. A. Anderson, supervising engineer for Armour and Company, Chicago, was elected vice-president of the Chicago section of the American Society of Refrigerating Engineers at the section's recent meeting. Other officers elected were: H. R. Halterman, superintendent of ice factories, Consumers' Company, president; and B. E. Seamon, president of the Westland Engineering Supply Co., secretary and treasurer.

Two papers were presented at the technical session of the meeting, the first by S. C. Bloom of Bloom & Kamrath, Inc., Chicago, on "Refrigeration and Ventilation as Aid to National Efficiency." The second paper, by A. J. Authenrieth, dealt with the "Application of Refrigeration to Preservation of Foods," taking into consideration cold storage and packing houses, transit, etc.

THE MEAT TYPE HOG.

(Continued from page 24.)

more skin than the Intermediate type. When the hogs were self-fed, differences in skin content of Chuffy, Intermediate and Rangy carcasses were small. However, the Very Rangy carcasses contained considerably more than those of the other types.

When the hogs were either hand-fed or self-fed, the Very Chuffy carcasses contained less bone than the Chuffy and Intermediate carcasses, and the Rangy carcasses contained more bone than the Chuffy and Intermediate carcasses. However, the differences were not as great when the hogs were self-fed as when they were hand-fed. The Very

Rangy carcasses contained considerably more bone than carcasses of the other types.

In the 1922-23 and 1923-24 experiments, when the differences in type were most distinct than in the 1924-25 experiments, the Very Chuffy, Chuffy and Intermediate types which were hand-fed in dry lot had a higher percentage of the fat cuts such as leaf, fat back, clear plate and belly than the Rangy type similarly fed. The Rangy type had a greater percentage of feet and picnics than the other types.

High Yield of Low Priced Cuts.

When self-fed in dry lot, the feet and picnics of the Very Rangy type were greater than those of the Intermediate type and the leaf, fat backs and clear plates were less. There was but little difference between the Chuffy, Intermediate and Rangy types when self-fed in dry lot. There were no differences in percentage of hams and loins due to type.

In addition to the cutting percentages, the grade of hams and bellies especially is important. Many of the bacon bellies of the hand-fed Very Chuffy, and some of the bellies of the hand-fed Chuffy hogs killed at 225 pounds were too fat. Many bellies of the self-fed Chuffy hogs were too fat. They were usually very smooth.

Most bellies of Intermediate hogs, either hand- or self-fed, were about right in finish and had good quality. Many bellies of the hand-fed Rangy type were unfinished and lacked quality. However, when this type was self-fed more of them were finished. Very Rangy bellies were generally unfinished and deficient in quality.

The hams of the Very Chuffy and Chuffy hogs were short in the shank and excellent in form. Many of them were too fat for "regulars." Hams from Intermediate hogs were excellent in form and finish. Hams from Rangy hogs were often too long in the shank for the first grade. Many of them contained too much bone. Hams from the Very Rangy hogs were long in the shank, thin, unfinished and heavy boned.

Quality of Picnics.

The picnics of all types, except the Very Rangy, were good enough for the first grade. However, the shanks of the Rangy type were considerably longer than the shanks of the other types. The quality of the other cuts was not affected materially by the type of the hog.

From these experiments, we feel safe in drawing the conclusion that the Intermediate type hog comes nearest of any of the lard types to the ideal "packer hog." Furthermore, we are not putting any burden on the producer in asking him to produce this type of hog, because there are more of this type than any other and they make at least as large and as economical gains as any other.

The detailed results of these experiments will be published soon by the University of Illinois in the form of experiment station bulletins. They will be sent free upon request.

In the preparation of this article we wish to acknowledge the assistance of Frank Brandt of Armour and Company, and of Max Britt of Swift & Company, who graded many of the carcasses and cuts.

? SERVICE ?

Indeterminable—Intangible Yet Invaluable and Priceless

like an Insurance policy in emergencies—or when unforeseen conditions arise; and who is willing to say that they do not arise in almost every building operation; a break-down . . . sudden illness of an Engineer in charge . . . labor troubles, etc. . . . and worst of all—**FIRE!**—with visions of delays upon delays . . . loss of rents . . . loss of production . . . loss of customers, etc.

It may happen to **you!** That is when you want SERVICE.

<p>THE GREAT ATLANTIC & PACIFIC TEA COMPANY NEW ENGLAND DIVISION HEADQUARTERS—BOSTON, MASS.</p> <p>NEW ENGLAND DIVISION WILLIAM J. DAVIDSON PRESIDENT</p> <p>P. O. BOX 8260 BOSTON, MASS.</p>	
<p>November 14th, 1928 —</p>	
<p>United Cork Companies Lyndhurst, New Jersey.</p>	
<p>Gentlemen: Re: Insulation Dorchester, Mass. Warehouse</p>	
<p>It gives us great pleasure to advise you that the insulation work you did for us at the above warehouse has been completed to our entire satisfaction.</p>	
<p>The prompt, efficient, and unhesitating manner with which you replaced and repaired the damage done by the disastrous fire occurring in this warehouse at the time when your work was nearly completed has our full appreciation.</p>	
<p>Your action in proceeding with this work immediately and without waiting for the usual much deferred fire loss adjustment with the insurance companies enabled us to take possession of the warehouse practically at the time originally contemplated, thus saving us much inconvenience and possible loss.</p>	
<p>In this connection, we are also pleased to commend your Boston local erection organization for the good work it has done.</p>	
<p>Yours very truly,</p> <p><i>W. J. Davidson</i> President New England Division</p>	
<p>THE GREAT ATLANTIC & PACIFIC TEA COMPANY</p>	

Read what the Atlantic & Pacific Tea Co. wrote us after their fire. It occurred one Friday morning. On Saturday, the ruins still smoking, our men were cleaning away the debris. Sunday the cleaning was finished. On Monday, with new cork, new supplies, new tools and equipment at the premises, the work of repairing and replacing was in full swing. No waiting for insurance adjusters—no trouble about getting new materials—no worry about ultimate results. Our men know what to do, and our organization can be relied upon in every emergency.

*That is what
we mean by* **United's Service**

100% Dependable

UNITED CORK COMPANIES
Lyndhurst, N. J.
BRANCH OFFICES IN PRINCIPAL CITIES

F. C. ROGERS

BROKER

Provisions

Philadelphia Office
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New York Office
New York Produce Exchange

**The Davidson
Commission
Co.**

Packing House Products
Oldest Brokers in Our Line
Tallow, Grease, Provisions, Oils
Tallow, Bones, Cracklings, Hog Hair
Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Seven Phones 175 W. Jackson Blvd
All Working CHICAGO
Wabash 2604-5-6-7-8

JOHN H. BURNS CO., Broker

Export Packing House Products Domestic
407 Produce Exchange, New York City
Member New York Produce Exchange
Cable Address: "Jonburns"
Codes: Cross, Kelly, Utility (Livestock Ed.), Lieber's (5th Ed.)
Rep., Wyanntskill Mfg. Co., Stockinette, Troy, N. Y.

H. PETER HENSCHIEN

Architect
1637 Prairie Ave., Chicago, Ill.
PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Cold Storage Installation

All Kinds of Refrigerator Construction
JOHN R. LIVEZEY
Glenwood Avenue, West 22nd St., Philadelphia, Pa.
526-530 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

Main Office
140 W. Van Buren St.
CHICAGO, ILL.
All Codes

On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

E. G. JAMES COMPANY

PROVISION BROKERS

Beef, Provisions, Packing House Products,
Tallow, Greases, Fertilizer Materials, Bone
Materials, Animal Feeds, Whale Guano
Bird Guano



We trade in Domestic, Canadian, European,
Australian, New Zealand and South
American products on
Brokerage basis.

Branch Offices
148 State St.,
BOSTON, MASS.
Drovers and Mechanics
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BALTIMORE, MD.

We specialize in taking care
of the requirements of buyers
located all over the United
States and Canada. Offerings
telegraphed promptly on re-
ceipt of inquiries.



J.C. Wood - Robt. Burrows
Give Each Order Their
Personal Attention

**30
YEARS
Serving
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Cash Provisions - Beef - Etc
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Members Chicago Board of Trade
Daily Price List Sent on Request

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BROKERS CHICAGO

W. J. Sake & Company, Inc.
Brokers, Importers and Exporters for the
Pacific Coast Market
Provisions, Fats, Oils and all By-Products
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On request, our complete provision, fresh meat, packing-house products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

ASSOCIATE
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MEMBER

We specialize in taking care
of the requirements of buyers
located all over the United
States and Canada. Offerings
telegraphed promptly on re-
ceipt of inquiries.

Chicago Section

E. C. Jones of the Jones Dairy Farm, Ft. Atkinson, Wis., sausage manufacturers, was in the city this week.

Fred Hoy of Cudahy Bros. Co., Cudahy, Wis., was in the city last Tuesday on a short business trip.

John W. Rath, president of the Rath Packing Co., Waterloo, Ia., was a visitor in Chicago the latter part of the week.

Fred Dryfus of the Dryfus Packing Co., Lafayette, Ind., was in Chicago this week on his first visit to the city in almost a year.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 19,281 cattle, 19,100 calves, 48,920 hogs and 45,708 sheep.

Ralph H. Daigneau, manager of the provision department for Geo. A. Hormel & Co., Austin, Minn., dropped into the city for a short visit last Tuesday.

O. S. Anderson and J. C. Lundmark of the V. D. Anderson Co., Cleveland, O., manufacturers of expeller machinery, were both in Chicago this week for a few days.

A. C. Schueren, president of the Vaughan Company, Chicago, flew to Detroit the early part of the week to transact business, and drove home in his new custom-built Packard.

Henry D. Tefft, director of the Department of Packinghouse Practice and Research, the Institute of American Meat Packers, was out of the city the latter part of the week visiting member companies in St. Louis.

R. T. Randall, Jr., of R. T. Randall & Co., Philadelphia, Pa., packinghouse machinery and supplies, was in the city this week on business. While here he was accompanied by K. G. Potts, special representative of the company.

It looks as though John W. Hall, well-known Chicago broker, is getting "air-minded." He announces that he and his sister have taken an apartment on the thirty-second floor of the new Medinah Athletic Club on Michigan Boulevard.

Howard C. Greer, director of the Department of Organization and Accounting of the Institute of American Meat Packers, was in Milwaukee, Wis., on Wednesday, April 10, where he addressed the Office Managers' Association of that city.

Provision shipments from Chicago for the week ended April 6, 1929, with comparisons, were as follows:

	Cor. wk.	Last wk.	Prev. wk.	1928.
Cured meats, lbs.	19,168,000	16,985,000	16,692,000	
Fresh meats, lbs.	40,702,000	29,605,000	28,588,000	
Lard, lbs.	7,926,000	7,697,000	7,181,000	

R. A. Drucker, chairman of the board of the Colonial Provision Co.,

Boston, Mass., visited Chicago and Middle West packers this week. It is understood that he made his expenses for the trip in a poker party which was staged in a certain Wisconsin city where he occupied the governor's suite in a large hotel. Mr. Drucker left for Atlantic City at the end of the week, where he will be joined by his wife and family.

During his absence from Boston, the sales end of the business was under the genial supervision of his partner, the well-known raconteur, Sidney Rabinowitz, who we understand has already made plans for enlarging the plant to take care of the increased business he has developed.

DEATH OF "CHARLEY" STREETS.

Charles A. Streets, well known Cleveland provision broker, died suddenly on April 4, as the result of a heart attack. He was 53 years of age.

Mr. Streets was born in Canada but moved to Buffalo, N. Y., at an early age. On leaving school he went to work for George Mathewson, cattle buyer for Swift & Company at Buffalo. Later he became associated with N. E. Hollis & Company, Boston, and in 1902 went to Chicago as a salesman for Swartzschild & Sulzberger.

Later he became branch house manager for the company and remained in this capacity until 1915, when he resigned to go into the brokerage business in Cleveland, which he continued until the time of his death.

"Charley" Streets was held in high esteem by his friends in the industry—and his friends were many. "There never was a squarer or straighter man alive than he was," said one Cleveland packer.

In commenting on his passing, John W. Hall of Chicago said: "Charley was loved by everyone who knew him. His was a gentle, kindly, manly spirit. He loved his fellow man and he served for him. In his vocation, his reputation



FRANK W. WADDELL.

Mr. Wadell, long active in the meat industry as a packer executive, has recently become associated with Miller & Hart, Chicago.

tion for clean, ethical trading was outstanding. We deeply deplore his death and tender to his bereaved family our profound sympathy."

The business will be continued by Mrs. Streets with the assistance of Miss Marie Bidle, who has been associated with Mr. Streets for the past eleven years and is well-informed as to the brokerage business.

HOG SERUM COMPANIES MERGE.

Allied Laboratories, Inc., has been formed in Chicago by a merger of five western manufacturers of hog cholera serum, including the Pitman-Moore Co., Indianapolis, Ind.; the Royal Serum Co., Chicago and Kansas City; Sioux City Serum Co., Sioux City, Ia.; Sioux Falls Serum Co., Sioux Falls, S. D., and the United Serum Co., Wichita, Kans. Combined properties of the new company are valued at \$3,500,000, and each company merged will be operated as a separate unit under its former name.

Officers of the new corporation are: James E. Bartlett, Indianapolis, chairman of the board; Dr. E. A. Cahill, Chicago, president; S. F. Cusack, Sioux City, executive vice-president; Dr. H. E. Curry of Kansas City; and Otis P. Garrison of Sioux Falls, vice-presidents; Fred Hall, Sioux Falls, secretary, and W. F. Gilchrist, Sioux City, treasurer. Other directors are Carl N. Angst, Indianapolis; Dr. J. R. Severin, Wichita; Sidney H. Kahn, Chicago, and Robert M. Markwell, Chicago.

BRENNAN PACKING BUYS LAND.

The Brennan Packing Co., Chicago, recently purchased the ground at the southwest corner of Pershing Road and Normal Ave., which it has occupied under lease since its organization in 1905. The land fronts 297 feet on Pershing Road and 596 feet on Normal Ave., and embraces 175,000 sq. ft.

The estate from which this ground was purchased acquired this property in the early Seventies, for \$9,500. A recent appraisal of it indicated a ground valuation of \$325,000.

About 50 years ago a little cattle killing house was built on this corner, but this burnt down in 1903. Two years later when the Brennan Packing Co. was organized, they started building on this ground and have since added to their holdings from time to time as their business grew. Some ground in addition to that now occupied was acquired in the purchase.

A. WATSON ARMOUR RESIGNS.

A. Watson Armour, vice-president and director of Armour and Company, Chicago, resigned as vice-president on April 1, according to announcement made by President F. Edson White. He will continue to serve, however, as a director of the company. For the past several years Mr. Armour has been suffering from a serious stomach disorder, which necessitated a leave of absence some six months ago, and this illness resulted in his resignation in order that he may have a better opportunity to regain his health.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Week ended, Apr. 11, 1929.

DOMESTIC SAUSAGE.

Prime native steers	23	@24
Gene native steers	22	@23
Medium steers	20	@21
Heifers, good	19	@21
Owes	15	@18
Hind quarters, choice	26	@30
Hind quarters, choice	19	@20

Beef Cuts.

Steer loins, No. 1	37	@37
Steer loins, No. 2	32	@32
Steer short loins, No. 1	45	@45
Steer short loins, No. 2	38	@38
Steer loin ends (hips)	30	@30
Steer loin ends, No. 2	29	@29
Ow loins	24	@28
Ow short loins	29	@35
Ow loin ends (hips)	20	@20
Steer ribs, No. 1	25	@29
Steer ribs, No. 2	23	@28
Ow ribs, No. 3	18	@21
Ow steaks, No. 1	16	@15
Steer rounds, No. 2	22	@21
Steer rounds, No. 1	19	@19
Ow chuck, No. 2	18	@18
Ow rounds	19	@17
Ow chuck	16	@17
Ow steaks	15	@15
Melina plates	12	@15
Skirts, No. 1	20	@18
Ow navel ends	10	@13
Ow navel ends	10	@11
Free shanks	12	@11
Hind shanks	10	@9
Strip loins, No. 1, bms.	50	@60
Strip loins, No. 2	40	@55
Striploin butts, No. 1	35	@40
Striploin butts, No. 2	30	@30
Beef tenderloins, No. 1	75	@75
Beef tenderloins, No. 2	65	@70
Beef tenderloins	75	@70
Flank steaks	27	@22
Shoulder clods	20	@22
Hanging tenderloins	18	@20

Beef Products.

Brains (per lb.)	13	@10
Hearts	12	@8
Tongues, 4@5	34	@30
Sweetbreads	46	@40
Ox-tails, per lb.	17	@15
Fresh tripe, plain	7	@8
Fresh tripe, H. C.	10	7@8
Livers	16	21@23
Kidneys, per lb.	15	@12

Veal.

Choice carcass	21	@23
Good carcass	15	@20
Good saddles	22	@28
Good backs	14	@18
Medium backs	12	@15

Veal Products.

Brains, each	14	@15
Sweetbreads	75	@80
Calf livers	60	58@60

Lamb.

Choice lambs	30	@33
Medium lambs	28	@30
Choice saddles	34	@34
Medium saddles	33	@32
Choice fores	23	@23
Medium fores	23	@21
Lamb fries, per lb.	33	@33
Lamb tongues, per lb.	16	@15
Lamb kidneys, per lb.	30	@30

Mutton.

Heavy sheep	18	@16
Light sheep	20	@18
Heavy saddles	20	@16
Light saddles	16	@16
Heavy fores	22	@20
Light fores	14	@14
Mutton legs	24	@23
Mutton loins	20	@23
Mutton stew	12	@12
Sheep tongues, per lb.	16	@15
Sheep heads, each	12	@12

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	25	19@20
Pork chops, regular	17	11@12
Skinned shoulders	17	9@11
Tenderloins	50	5@6
Spare ribs	12	11@11
Back fat	14	11@11
Boston butts	14	15@16
Hocks	20	10@10
Tails	12	9@10
Neck bones	5	3@4
Shp bones	14	10@10
Bacon bones	14	9@10
Pork feet	7	4@5
Kidneys, per lb.	11	7@7
Livers	9	5@6
Brains	14	5@6
Ears	7	5@5
Sausage	7	5@5
Heads	10	7@7

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons	21	@22
Country style sausage, fresh in link	19	@21
Country style sausage, fresh in bulk	17	@18
Country style sausage, smoked	21	@22
Frankfurts in sheep casings	23	@23
Frankfurts in hog casings	20	@20
Bologna in beef bungs, choice	21	@21
Bologna in cloth, paraffined, choice	21	@20
Bologna in beef middies, choice	19	@18
Liver sausage in hog bungs	26	@27
Smoked liver sausage in hog bungs	26	@27
Liver sausage in beef rounds	17	@18
Head cheese	24	@24
New England luncheon specialty	21	@21
Minced luncheon specialty	21	@21
Tongue sausage	21	@21
Blood sausage	21	@21
Polish sausage	21	@21
Souse	21	@21

DRY SAUSAGE.

Cervelat, choice, in hog bungs	20@21
Thuringer Cervelat	20@21
Farmer	20@21
Holsteiner	20@21
B. C. Salami, choice	20@21
Milano Salami, choice, in hog bungs	20@21
B. C. Salami, new condition	20@21
Frises, choice, in hog middies	20@21
Genoa style Salami	20@21
Pepperoni	20@21
Mortadella, new condition	20@21
Capicoli	20@21
Italian style hams	20@21
Virginia hams	20@21

SAUSAGE IN OIL.

Bologna style sausage in beef rounds	20@21
Small tins, 2 to 3 crat.	7.00
Large tins, 1 to 3 crat.	8.00
Frankfurt style sausage in sheep casings	20@21
Small tins, 2 to 3 crat.	8.50
Large tins, 1 to 3 crat.	9.50
Frankfurt style sausage in hog casings	20@21
Small tins, 2 to 3 crat.	8.00
Large tins, 1 to 3 crat.	8.00
Smoked link sausage in hog casings	20@21
Small tins, 2 to 3 crat.	7.50
Large tins, 1 to 3 crat.	8.50

SAUSAGE MATERIALS.

Regular pork trimmings	10@11
Special lean pork trimmings	18@18
Extra lean pork trimmings	20@21
Neck bone trimmings	18@18
Pork cheek meat	18@18
Pork hearts	18@18
Native boneless bull meat (heavy)	17
Boneless chuck	17
Shank meat	17
Beef trimmings	17
Beef hearts	17
Beef cheeks (trimmed)	17
Dressed canners, 300 lbs. and up	17
Dressed canners, 350 lbs. and up	17
Dr. bologna bulls, 500@700 lbs.	17
Beef tripe	17
Cured pork tongue (can, trim.)	17

SAUSAGE CASINGS.
(F. O. B. CHICAGO)

Beef casings:	Domestic round, 180 pack	10@11
	Domestic round, 140 pack	10@11
	Wide export rounds	10@11
	Narrow export rounds	10@11
	No. 1 weasands	18@22
	No. 2 weasands	10@13
	No. 1 bungs	10@13
	No. 2 bungs	10@13
	Regular middies	10@13
	Selected wide middies	10@13
Dried bladders:	12@12	12@12
	10@12	10@12
	8@10	8@10
	6@8	6@8

HOG CASINGS.

Narrow, per 100 yds.	18@22
Narrow, special, per 100 yds.	18@22
Medium, regular, per 100 yds.	18@22
Wide, per 100 yds.	18@22
Extra wide, per 100 yds.	18@22
Export bungs	27
Large prime bungs	27
Medium prime bungs	14@18
Small prime bungs	7@9
Middles	18@20
Stomachs	6@10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$16.00
Honeycomb tripe, 200-lb. bbl.	23.00
Pocket honeycomb tripe, 200-lb. bbl.	24.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	79.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00
Mess pork, regular	30.00
Family back pork, 24 to 34 pieces	33.50
Family back pork, 35 to 45 pieces	33.50
Clear back pork, 40 to 50 pieces	29.00
Clear plate pork, 25 to 35 pieces	21.00
Brisket pork	26.50
Beef pork	22.00
Plate beef	26.00
Extra plate beef, 200-lb. bbl.	27.00

BARRELED PORK AND BEEF.

Mess pork, regular	30.00
Family back pork, 24 to 34 pieces	33.50
Family back pork, 35 to 45 pieces	33.50
Clear back pork, 40 to 50 pieces	29.00
Clear plate pork, 25 to 35 pieces	21.00
Brisket pork	26.50
Beef pork	22.00
Plate beef	26.00
Extra plate beef, 200-lb. bbl.	27.00

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.65
Oak pork barrels, black iron hoops	1.72@1.74
Ash pork barrels, galv. iron hoops	1.85@1.87
White oak ham tierces	2.42@2.45
Red oak lard tierces	2.62@2.65

OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1-lb. cartons, rolls or	
prints, f.o.b. Chicago	@25
White animal fat margarine in 1-lb.	
cartons, rolls or prints, f.o.b. Chicago	@20%

DRY SALT MEATS.

Extra short clears	@13 1/2
Short clear middies, 60-lb. avg.	@15 1/2
Clear bellies, 18@30 lbs.	@14
Clear bellies, 14@16 lbs.	@14
Rib bellies, 20@25 lbs.	@13 1/2
Rib bellies, 25@30 lbs.	@13 1/2
Fat backs, 10@12 lbs.	@10 1/2
Fat backs, 14@16 lbs.	@10 1/2
Regular plates	@11 1/2
Butts	@11 1/2
Pastry, 60-lb. tube	@11 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.	@
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Retail Section

True Costs of Beef Cuts

A meat dealer in the Northwest wants to know how to find the cost of his forequarter and hindquarter cuts of beef from the per pound carcass cost. He says:

Editor *The National Provisioner*:

I am seeking a little information. Suppose I buy a side of beef knowing what my beef cost me by the side, say, 14c. How am I to know the cost of my front or hindquarter cuts?

Can I obtain a book on this? If so, please advise me where I can get it.

When a retailer buys a carcass of beef, he plans to divide it into many cuts. This results in considerable waste and shrinkage. Waste fats are sold at a low price, and for waste bones practically nothing is received.

After the loss for fat, bone and shrinkage is deducted, the carcass of beef, or rather the retail cuts going to make up that carcass, have really cost the retailer a great deal more than he actually paid for it. This cost, therefore, must be used in figuring his selling price, rather than the per pound price paid for the carcass.

Price Standard Is Difficult.

It is difficult to establish a standard in figuring the retail price of beef because of the difference in quality, grade and amount of waste on the different carcasses. Another difficulty is found in the different styles of cutting up a beef carcass.

The following data on the selling prices of retail cuts from a carcass of beef costing 14c a pound and broken up according to the Northwestern style of cutting, are taken from "Meat Retailing," by A. C. Schueren. The figures shown are of actual tests.

How to Calculate Costs.

When the cost per pound of a side of beef is shown, the cost of the individual cuts may be calculated on the following basis:

Northwestern style of cutting:

Wholesale cost of

carcass 14c per lb.

Weight of car-

cass 407½ lbs.

Weight of hind-

quarters 208½ lbs., 51.227%

Weight of fore-

quarters 198½ lbs., 48.733%

Total cost \$57.05

Retailer's total ex-

pense on sales 18%

Profit wanted on

sales 5%

Total profit wanted

on sales 23%

(To make 23% profit on sales, 30% must be added to actual cost.)

On the above basis, the prime cost of hindquarters and forequarters at 14c per pound, not deducting any waste, shrinkage, fat or bones, would be \$29.23 for the hindquarters and \$27.82 for the forequarters, making a total carcass cost of \$57.05.

The actual net weight of the carcass, after deducting shrinkage, suet, fat and bones is 175 lbs. 12 oz. for the hindquarters and 178 lbs. 8 oz. for the forequarters.

What Quarters Really Cost.

After deducting shrinkage, waste and bones, and giving credit for suet, fat and bones, the actual cost of hindquarters and forequarters is \$33.04 and \$30.61, respectively, or a total of \$63.65 instead of \$57.05.

This increased cost, after taking into account waste and shrinkage, would result in a per pound cost of both hindquarters and forequarters of .1794c instead of 14c.

The selling price, therefore, should be \$42.95 for the hindquarters and \$39.79 for the forequarters, if based upon actual cost plus 30 per cent profit. This would mean a per pound selling price for the average of the entire carcass, of .2336c.

The weight of the retail cuts from a carcass of this size, together with the selling price per pound of retail cuts to yield about 23 per cent gross profit *ON SALES*, together with the total selling prices of all retail cuts calculated to yield approximately 23 per cent gross profit *ON SALES*, are as follows:

	Selling			Total
	Weight of Retail Cuts. Lbs.	Price Per Lb. Lbs.	Total Price.	
RETAIL CUTS.				
Hindquarters.				
Sirloin steak	.35	0	\$.30	\$10.50
T-bone steak	.17	12	.32	5.68
Round steak	.38	0	.26	9.88
Flank steak	.2	12	.22	.60
Loin tips	.19	4	.26	5.00
Short cuts	.13	12	.28	3.85
Flank for boiling	.10	8	.20	2.10
Rump, 1st cut	.12	0	.20	2.40
Rump, 2nd cut	.8	12	.18	1.57
Kidneys	1	8	.18	.27
Trimmings	.4	0	.20	.80
Fat and suet	.15	8
Heel (bone in)	.12	8	.18	2.25
Bones	.7	12
Shank bones	.7	8
Shrinkage and waste	.2	4
				\$82.82
Forequarters.				
Chuck—blade cuts	.40	8	.22	\$ 8.91
7 ribs—boned and rolled	.32	4	.26	8.38
Arm cuts	.37	0	.22	8.14
Neck cuts	.16	0	.18	2.88
Plate for boiling	.27	4	.18	4.90
Boned brisket	.6	8	.18	1.17
Soup shank	.13	0	.18	2.34
Trimmings	.6	0	.20	1.20
Bones	.18	8
Shrinkage and waste	.1	12

Do you want to help your retail customers improve their bookkeeping methods? Write **THE NATIONAL PROVISIONER**, Old Colony Bldg., Chicago, Ill.

Pricing to Make a Profit

How One Retailer Avoids Evils of Price-Cutting

By An Observer.

One retail meat dealer—who has made more than an average success, and who has a patronage many others might envy—never cuts a price.

He has a margin of living profit to make, and he prices his meats to cover this margin, regardless of what competitors may be doing.

His argument is that patronage built on a price basis is neither lasting nor loyal.

One can get customers, he says, by holding out low prices as a bait, but customers secured in this manner will quickly desert to another store when a still lower price is made.

Thus the meat dealer who builds on price, and price alone, has his business structure on a pretty shaky foundation. He can keep his business going only by continuing to offer low prices.

And when others in the business are doing the same thing, the opportunities for making a profit on the turnover are few, to say the least.

Use and Value of "Specials."

This retailer believes in giving his customers the best values possible. When he buys a stock of meats at favorable terms, he gives his customers the benefit by not charging them more than will yield him his usual margin of profit.

And he never advertises "Specials" to attract customers to his store. He has learned, also, that this practice is not profitable.

On the other hand, he does advertise his "Best Values." In fact, he posts in his store each day this "best value"—or values, as the case may be.

These "Best Values" are not determined by any arbitrary rule, but rather by the price at which they are being sold, taking into consideration their food value and the prices at which other cuts pass over the counter.

In all cases, however, these best values offer the customer more per dollar than do the average run of the other cuts not given this classification.

Housewives, he says, like the plan of posting these "Best Values" each day. It simplifies their shopping problems, and aids those who operate their homes on a budget.

It helps to keep prospects and customers interested in the store, and there is not the objection that bargain-seekers are attracted.

April 13, 1929.

THE NATIONAL PROVISIONER

DEALERS RUN PACKING PLANT.

The Aurora Packing Co., Aurora, Ill., owned by members of the Chicago Retail Meat Dealers' Association, has increased its capital from \$100,000 to \$500,000 and has filed articles of incorporation as the Aurora Packing & Provision Co. Its charter will permit dealing in food supplies of all kinds, and in conducting a general slaughtering and packinghouse business.

The Aurora company was formed three years ago by Chicago retail meat dealers for the manufacture of shortening by a patented process, and was operated until recently. The new organization intends reopening the plant immediately, at present continuing the production of shortening only. George Steindl, president of the Chicago Central Branch, is temporary president and Wm. Hassell, president of the Chicago Butchers' Calfskin Association, is directing head of the new company. It is stated that stock is still available at \$50 per share, all common.

KANSAS DEALERS' CONVENTION.

The Kansas Retail Meat Dealers' Association will hold its annual convention in the Oriental Hotel, Chanute, Kans., on May 8 and 9, according to information received from Secretary Bruce J. Maguire.

On the morning of the first day, in addition to routine business, the reports of the president and secretary will be read. These will be followed by an open forum, at which advertising will be discussed by John Vincent, cured meats, by Mr. Sheneman, and sanitation, by A. L. Pullins.

At the opening of the afternoon session, Swift & Company will give a meat demonstration. Committees will also be appointed at this session. The annual banquet will be held in the evening.

The feature of the third session, to be held Thursday morning, May 9, will be an address and demonstration by W. D. Hartzell of the National Livestock and Meat Board, Chicago.

NEWS OF THE RETAILERS.

Carl Brancik will open a new meat market at Brighton, Ia.

Alfred Walter has purchased the interest of Mr. Hedrick in the Hampton Meat Market, Hampton, Ia.

The H. A. Smith stores, Port Huron, Mich., have taken a lease on the building now occupied by Torema Brothers and will open a meat market.

Leslie & Stanley Russell have purchased a meat market at Anoka, Minn.

The City Cash Meat Market, Red Wing, Minn., will move into new quarters just north of the present location.

Julius Zaske has bought the Peterson Meat Market at Revere, Minn.

J. D. Benard has opened a meat market at Cavalier, N. D.

Walter Riopelle has purchased the Grand Forks meat market, Grand Forks, N. D.

Prochnow and Freund are opening a new meat market at Fond du Lac, Wis.

Byron Monteith has purchased the Kennedy & O'Brien meat market and grocery at Montford, Wis.

The Wholesale Meat and Produce Market, Shell Lake, Wis., has changed

hands, its new name being the Shell Lake Meat Market.

The Independent Market, Anacortes, Wash., has been damaged by fire to the extent of \$2,000, partly covered by insurance.

F. K. Hoppe is about to engage in the meat business at Odessa, Wash.

H. Porschien is continuing the business of the Kalama Meat Market, Kalama, Wash., formerly a partnership.

Elmer Templeman soon will erect a meat market at Miller S. D.

NEW TOLEDO MEAT ORDINANCE.

Dr. Hall of the food and drug department of the City of Toledo attended the vocational class meeting which was held at Ernie Lattin's Market, 616 Monroe St., last Wednesday evening. In his remarks Dr. Hall announced that he had a meat ordinance ready to introduce and intended to govern meat markets and the handling of meats. Dr. Hall will appear at the next meeting of the association, which will be held at Kapps Hall, 413 Summit St., on April 24, when he will present the proposed ordinance to the members for discussion.

Following is a test conducted at the meeting, as usual bringing out some interesting points:

Flank steak.	2 lbs.	2 oz.	\$8.38	\$8.82
Flank, boiling.	2 lbs.	15 oz.	.30	.38
Fat.	13 lbs.	6 oz.	.03	.40
Sirloin butt.	22 lbs.		9.90	
Short loin.	16 lbs.		8.80	
Rump.	14½ lbs.		4.22	
Round steak.	37 lbs.		.43	15.91
Trim.	9¾ lbs.		.28	2.73
Kidney.	1 lb.		.15	
Bones.	19½ lbs.		.10	
Hind.		134 lbs.	.23	\$43.91
				\$30.82
				\$13.00

The last vocational class for the season will be held at the Home Packing Co., West Toledo, on May 8. Director Williamson announced that, assisted by Fred Boysen, arrangements are being made with the Woodward High School to conduct regular classes in vocational education, beginning September 15, for sixteen weeks each, one class to be for beginners and one for regular meat cutters.

CHICAGO RETAILERS MEET.

The problem of checking unfair business practices which harm meat retailers was the subject of a talk given by Flint Grinnell, manager of the Chicago Bureau, at the recent open meeting of the Chicago Southwest Branch of the Retail Meat Dealers' Association. Mr. Grinnell described the work of the bureau in behalf of retail merchants and their credit problems.

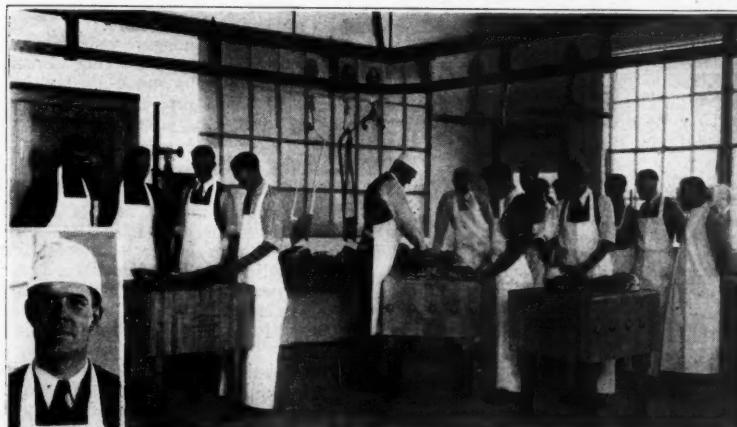
A varied program and the luncheon provided by Bruno Richter, president of the Chicago Sausage Co. and the Milwaukee Sausage Co., helped make the meeting highly successful. Besides Mr. Grinnell, other speakers were: John A. Kotal, secretary of the National Retail Meat Dealers' Association, and John T. Russell. Several exhibits of store equipment were also shown in connection with the meeting.

A COLLEGE COURSE IN MEATS.

Facilities for studying the course in farm meats offered at the Colorado Agricultural College, Fort Collins, Colo., recently were substantially increased by the installation of a meats laboratory in the new dairy and meats laboratory building. At present 34 students are receiving detailed instruction and practical work in this course, which includes butchering, cutting and curing all types of meat handled in the modern city meat market.

Although the course was designed originally for the purpose of teaching young men, who came to Colorado Aggies from the farm, how to butcher and care for the meats of the farm upon their return, the course actually gives the students valuable practical experience in many phases of meat work.

All the latest market appliances and equipment, including a large electric refrigerator, are included in the new meats laboratory, where theory is put into practice under the direction of Fred Leinbach, assistant professor of animal husbandry. George E. Morton, professor of animal husbandry and state dairy commissioner, has general charge of the laboratory.



TEACHING COLLEGE STUDENTS MEAT CUTTING METHODS.

A view of the new Colorado Agricultural College meats laboratory, showing a class in farm meats receiving instruction in meat cutting under the direction of Prof. Fred Leinbach. This course includes butchering, cutting, and curing of meats. The laboratory is equipped with the most modern meat market appliances, including an electric refrigerator. Prof. Leinbach, in charge of the course is shown in the inset.

New York Section

NEW YORK NEWS NOTES.

P. G. Lee, vice-president, Armour and Company, Chicago, visited New York for several days recently.

H. L. Skellinger, manager of the New York branch house department, is spending a few days in Chicago.

C. D. Middlebrook, vice-president of Wilson & Co., Chicago, has been a visitor to New York during the past week.

S. B. Pond, export department of Armour and Company, New York, has fully recovered from his recent illness and is now back in the fold.

After a month's illness, E. Mang, provision department of Armour and Company, New York and New Jersey territory, has returned to his duties.

R. H. Gifford, branch house department, and W. E. Hanley, beef department, Swift & Company, Chicago, have been in New York during the past week.

William Deising, vice-president, The Cudahy Packing Co., Omaha, Neb., and A. H. Ruff, construction department, Chicago, spent a few days in New York this week.

Recent Armour and Company visitors to New York have been F. X. McGuire, district manager at Wilkes-Barre, Pa.; I. M. Hoagland, branch house superintendent, Chicago, and O. C. Willis, district manager at Boston.

The New York Butchers Dressed Meat Co. had the following visitors from Chicago during the past week: E. P. Murphy, general superintendent's office; H. K. Blanning and G. G. Rehfeld, both of the motive power department.

The board of directors of Food Distributors, Inc., New York City, at its meeting on March 25 elected the following officers for the ensuing year: President, Leonard Baldwin; vice-president, Louis Miller; treasurer, Herman Kirschbaum, and secretary, Joseph Rossman. The January and February operating statement showed a substantial profit and an increase in business.

The Nagle Packing Company held its annual beef steak dinner at the Plaza Hotel, Jersey City, on Saturday evening, April 6. Guests at the dinner were E. A. Cudahy, Jr., of Chicago; William Deising, vice-president, Omaha; G. L. Handley of The Cudahy Packing Co., New York, and about three hundred employees and friends. F. J. Cooper, manager of the Nagle Packing Co. plant, welcomed the guests to a most enjoyable evening.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ended April 6, 1929: Meat—Brooklyn, 3 lbs.; Manhattan, 138 lbs.; The Bronx, 4 lbs.; Queens, 20 lbs.; Richmond, 221

lbs.; total, 386 lbs. Fish—Brooklyn, 7 lbs. Poultry and Game—Brooklyn, 10 lbs.; Manhattan, 20 lbs.; Queens, 5 lbs.; Richmond, 15 lbs.; total, 50 lbs.

Nathan Strauss, Inc., will hold its annual stockholders' meeting on April 17 at the main office of the company, 619 Pacific St., Brooklyn, N. Y.

Among the Strauss company's new branches opened recently were the following: 671 Morris Park Ave., Bronx; 45 Bliss St., Long Island City; 6505 Roosevelt Ave., Woodside, Long Island; 103 Northern Blvd., Corona, Long Island; 211 Main St., Tottenville, Staten Island, and 2022 Atlantic Ave., Atlantic City, N. J.

MEAT TRADE VETERAN DIES.

April 4 marked the passing on of one of the last of the old-time wholesale butchers, Samuel Nagle. Active almost to the end, Mr. Nagle lived fully every one of his 85 years, and while his colleagues of the pioneer days have long since answered the call, he leaves behind pleasant recollections and memories to those of the later generation who enjoyed association with him.

Mr. Nagle was the founder of the Nagle Packing Co. of Jersey City, N. J., which company was taken over by the Cudahy Packing Co. in 1914; but up until the time of his death he owned the wholesale market in West Washington Market, New York City, which operated under his name. He is survived by four sons, Samuel, Edward, John and Michael.

SAUSAGE MAKERS' DINNER.

The annual Spring Dinner of the Sausage Manufacturers' Association of New England will be held on Wednesday, April 17, at the Elks Hotel, Boston, Mass. V. D. Reed, professor of foreign trade and marketing at Boston University, will be the principal speaker. His subject is "Selling vs. Marketing." Prof. Reed is a graduate of Indiana and Columbia Universities, and is also author of "Planned Marketing," and an authority in his field.

Members of the sausage industry are cordially invited to attend this dinner. Reservations may be made by writing to Simon Y. Levovsky, executive secretary, 177 State St., Boston.

TANNERS AWAIT HIDE FUTURES.

Widespread interest in the New York Hide & Skin Exchange has developed among tanners, following announcement that the exchange will open for futures trading early next month. Over 200 members already have been elected to the exchange, and the membership of 250 will be completed by the end of April.

As a result of wide fluctuations in hide and skin prices the past three months, the establishment of an open market for futures trading in these commodities has received general approval among tanners. Faced by constantly shifting costs of raw materials, with price spreads considerably wider than in former years, conditions in the leather industry have become chaotic in many instances. The ad-

vent of the Hide & Skin Exchange is being welcomed by tanners as offering a long-needed stabilizing influence.

The cost of hides or skins represents, on the average, from 55 to 70 per cent of the cost of finished leather. With the tanning process requiring from 2 to 6 months before the product is ready for marketing, heavy inventory losses have been suffered by tanners in the sharp price break in hides and skins early this year.

With futures trading in hides and skins scheduled to get under way next month, tanners are viewing the market outlook with more confidence. It is believed that, once they are in position to hedge their sales and inventories on the Exchange, a material improvement in fundamental market conditions will develop.

FRICK CO. MAKES APPOINTMENT.

H. G. Venemann has been appointed to the Pittsburgh branch district of The Frick Company, Waynesboro, Pa., it has been announced. Mr. Venemann was sales manager for the Baker Ice Machine Co. at Philadelphia for the past five years, prior to which time he was chief engineer for the El Paso Ice & Coal Co., Colorado Springs, Colo., and the Des Moines Ice & Cold Storage Co., Des Moines, Ia. Mr. Venemann also has served as a member of the educational committee of the National Association of Practical Refrigerating Engineers.

STERN SALES HEAD RESIGNS.

William V. McLoughlin, sales manager for the Joseph Stern & Sons plant of Armour and Company, New York, for the past 14 months, has resigned to enter another field, it has been announced. Mr. McLoughlin came into the Armour organization some 12 years ago as an office boy, and after successive promotions was transferred to the Stern plant early in 1928.

JANUARY MEAT EXPORTS.

Domestic exports of specific classes of meats and meat products from the United States during January, 1929, are officially reported as follows:

	Lbs.	Value
Beef, pickled or cured	733,599	\$ 93,27
Pork carcasses	600,510	81,28
Loins and other fresh pork	1,057,735	180,65
Wiltshire sides	216,401	24,914
Hams and shoulders	11,187,006	2,145,21
Bacon	13,014,474	1,837,44
Cumberland sides	250,960	38,470
Pickled pork	3,601,169	507,388
Sausage	385,383	109,423
Lard	89,031,813	11,832,78
Neutral lard	2,124,632	270,545
Meat ext. and bouillon cubes	19,545	32,319

Shipments from the United States to non-contiguous territories:

Alaska—Beef, pickled or cured, 753 lbs.; sausage, 15,893 lbs.

Hawaii—Beef, pickled or cured, 1,078 lbs.; pork carcasses, fresh or frozen, 37,747 lbs.; loins and other fresh pork, 90,435 lbs.; hams and shoulders, 110,176 lbs.; bacon, 35,489 lbs.; pickled pork, 3,717 lbs.; sausage, 63,085 lbs.; lard, 9,480 lbs.; meat extract and bouillon cubes, 50 lbs.

Porto Rico—Beef, pickled or cured, 4,831 lbs.; loins and other fresh pork, 62,192 lbs.; hams and shoulders, 1,003,210 lbs.; bacon, 252,789 lbs.; pickled pork, 1,446,926 lbs.; sausage, 130,685 lbs.; lard, 1,642,005 lbs.; meat extract and bouillon cubes, 21 lbs.

WILSON'S

SAMPLES
will convince
you . . . We
shall be pleased
to send samples
and quotations
upon request

DRY SAUSAGE

QUALITY FLAVOR APPEARANCE

THE prestige of Wilson & Co.'s Dry Sausage Products has been achieved through the unvarying high quality standard which we maintain at all times . . . It is upon this unquestioned reputation for superior quality that we solicit your business.

DRY SAUSAGE DEPT.



CHICAGO

CERVELAT
B. C. SALAMI
METTWURST
FARMER
GOTEBORG
HOLSTEINER
GENOA SALAMI
MILANO SALAMI
MORTADELLA
FRISSE
SARNO
CAPACOLA
PEPPERONI
PROSCIUTTI
[ITALIAN HAMS]
CHORIZOS

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.15	@14.00
Steers, medium	12.40	@12.75
Cows, common	7.00	@ 8.75
Bulls, common	7.50	@ 8.75

LIVE CALVES.

Veals, good to choice	\$15.00	@17.00
Calves, medium	11.00	@14.25
Calves, common	8.50	@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$17.00	@17.50
Lambs, medium lightweights	15.00	
Lambs, medium clippers	14.00	

LIVE HOGS.

Hogs, 160-210 lbs.	\$	11.60
Hogs, medium	11.60	
Hogs, 120 lbs.	10.75	
Roughs	10.00	
Good Roughs	10.00	

DRESSED HOGS.

Hogs, heavy	17	
Hogs, 180 lbs.	17	
Pigs, 80 lbs.	17	
Pigs, 80-140 lbs.	17	

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	24	@25
Choice, native light	24	@25
Native, common to fair	23	@23 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	21	@23
Native choice yearlings, 400@600 lbs.	22	@23
Good to choice heifers	20	@22
Good to choice cows	17	@19
Common to fair cows	14	@16
Fresh bologna bulls	16	@16 1/4

BEEF CUTS.

Western.	City.	
No. 1 ribs	26	28 @32
No. 2 ribs	23	25 @27
No. 3 ribs	20	22 @24
No. 1 loins	30	35 @40
No. 2 loins	26	30 @34
No. 3 loins	20	25 @29
No. 1 hinds and ribs	24	25 @30
No. 2 hinds and ribs	22	23 @24
No. 3 hinds and ribs	20	21 @23
No. 1 rounds	20	20 @20
No. 2 rounds	18	19 @19
No. 3 rounds	16	17 @17
No. 1 chuck	19	20 @21
No. 2 Chucks	18	19 @19
No. 3 chucks	16	17 @18
Bologna	16	17 @18
Rolls, reg., 66@8 lbs. avg.	22	@23
Rolls, reg., 46@8 lbs. avg.	17	@18
Tenderloins, 4@6 lbs. avg.	60	@70
Tenderloins, 5@6 lbs. avg.	80	@90
Shoulder clods	10	@11

DRESSED VEAL AND CALF.

Prime veal	31	
Good to choice veal	28	@30
Med. to Common veal	15	@21
Good to choice calves	21	@25
Med. to common calves	17	@21

DRESSED SHEEP AND LAMBS.

Lambs, prime	31	@32
Lambs, good	30	@31
Sheep, good	21	@23
Sheep, medium	17	@20

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	23	@24
Pork tenderloins, fresh	55	@60
Pork tenderloins, frozen	50	@56
Shoulders, city, 10@12 lbs. avg.	19	@20
Shoulders, Western, 10@12 lbs.	18	@19
Butts, boneless, Western	28	@27
Butts, regular, Western	22	@23
Hams, Western, fresh, 10@12 lbs. avg.	25	@26
Hams, city, fresh, 6@10 lbs. avg.	25	@26
Picanis, hams, Western, fresh, 6@8 lbs. avg.	16	@17
Picanis, hams, Western, fresh, 6@8 lbs. avg.	24	@25
Pork trimmings, extra lean	22	@23
Pork trimmings, regular, 50% lean	14	@15
Spareribs, fresh	14	@15

SMOKED MEATS.

Hams, 8@10 lbs. avg.	25	@26
Hams, 10@12 lbs. avg.	24	@25
Hams, 12@14 lbs. avg.	23	@24 1/2
Picnics, 4@6 lbs. avg.	17 1/2	@18
Picnics, 6@8 lbs. avg.	17	@17 1/2
Rollettes, 6@8 lbs. avg.	18	@18 1/2
Beef tongue, light	32	@34
Beef tongue, heavy	34	@36
Bacon, boneless, Western	23	@24
Bacon, boneless, city	21	@22
Pickled bellies, 8@10 lbs. avg.	18	@19

THE NATIONAL PROVISIONER

FANCY MEATS.

Fresh steer tongues, untrimmed	30c	a pound
Fresh steer tongues, 1. c. trim'd.	42c	a pound
Sweetbreads, beef	70c	a pound
Sweetbreads, veal	\$1.00	a pair
Beef kidneys	20c	a pound
Mutton kidneys	10c	each
Livers, beef	40c	a pound
Oxtails	20c	a pound
Beef hanging tenders	30c	a pound
Lamb fries	10c	a pair

BUTCHERS' FAT.

Shop fat	@ 2 ²	
Breast fat	@ 4 ¹	
Edible suet	@ 6 ¹	
Cond. suet	@ 5 ¹	

GREEN CALFSKINS.

Prime No. 1 veals.	24	5-9 1/2	12 1/2	12 1/2	14 1/4	18 1/8	up
Prime No. 2 veals.	22	2.30	2.50	2.55	2.75	3.80	
Buttermilk No. 1.	21	2.15	2.45	2.65			
Buttermilk No. 2.	19	1.95	2.20	2.40			
Branded Grub	11	1.15	1.30	1.50	2.05		
Number 3							At value

LIVE POULTRY.

Fowls, colored, per lb., via express	35	
Ducks, nearby	27	
Pigeons, per pair, via freight or express	50	

BUTTER.

Creamery, extras (92 score)	45	
Creamery, firsts (88 to 89 score)	44 1/4	
Creamery, seconds (84 to 87 score)	43 1/2	@44
Creamery, lower grades	43	@43 1/4
Checks		

DRESSED POUlTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs.	to dozen	34	@36
Western, 48 to 54 lbs.	to dozen	36	@38
Western, 43 to 47 lbs.	to dozen	35	@37
Western, 36 to 42 lbs.	to dozen	34	@36
Western, 30 to 35 lbs.	to dozen	32	@34
Western, 60 to 65 lbs.	32		
Western, 55 to 59 lbs.	33		
Western, 43 to 47 lbs.	34		
Western, 30 to 35 lbs.	35		

Fowls—fresh—dry pkd.—fair to good—12 to box:

Western, 60 to 65 lbs.	32		
Western, 55 to 59 lbs.	33		
Western, 43 to 47 lbs.	34		
Western, 30 to 35 lbs.	35		
White, 11 lbs. to dozen, per lb.	40	@50	
White, 9 lbs. to dozen, per lb.	40	@50	
Fowls—frozen—dry pkd.—fair to good—12 to box:			
Western, 60 to 65 lbs.	32		
Western, 55 to 59 lbs.	33		
Western, 43 to 47 lbs.	34		
Western, 30 to 35 lbs.	35		

BUTTER AT FOUR MARKETS.

	March 29	30	Apr. 1	2	3	4
Chicago	44 1/4	44 1/4	45 1/2	46	45 1/2	44 1/4
New York	46	46	46 1/2	45	45	45
Boston	46 1/2	46 1/2	47	47	45 1/2	46
Philadelphia	47	47	47 1/2	47	46	46
Wholesale prices of carlots—fresh centralized butter—90 score at Chicago	44 1/2	44 1/2	45 1/2	45%	45%	44 1/2
Wk. to Prev. Apr. 4. week.						
Chicago	34,649	32,916	30,684	744,948	726,845	
N. Y.	58,683	46,656	52,620	846,017	846,122	
Boston	17,107	16,261	14,378	268,711	264,021	
Philadelphia	16,483	15,027	16,085	282,413	279,869	
Total	126,922	110,860	113,767	2,155,989	2,116,857	
Cold storage movement (lbs.):						
Same						
April 4.	101,222	2,731,812	2,522,280			
In						
Out						
Apr. 4.						
On hand						
Apr. 5.						
last year						

Chicago	12,800	16,598	389,513	511,792
New York	99,476	49,812	1,723,792	1,349,283
Boston	954	15,307	469,629	344,736
Philadelphia	19,504	14,504	148,878	316,469
Total	113,230	101,222	2,731,812	2,522,280

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	12.30

<tbl_r cells="

3, 1929.

LS.
RY.

④ 12.30

④ 2.30

④ 4.00

Nominal

1.75 & 10c

1.25 & 10c

④ 2.25

1.50 & 10c

1.00 & 10c

④ 32.00

④ 37.00

④ 10.50

④ 12.40

④ 9.00

④ 35.40

④ 47.30

④ .20

④ .40

④ 58.00

④ 62.00

RNS.

.00 @ 110.00

④ 75.00

.00 @ 50.00

.00 @ 50.00

④ 55.00

④ 100.00

.00 @ 325.00

.00 @ 275.00

.00 @ 225.00

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New York

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881 16,677

170 8,776

294 38,966

77 38,260

78 33,330

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